NEW YEAR’S EVE 2014

SMOKED BEET SALAD
CANDIED GEORGIA WALNUTS, SHERRY VINAIGRETTE
SHEEP’S MILK BLUE CHEESE
EARTH & EATS, PA

WOOD-OVEN ROASTED BONE MARROW
BACON BUTTER, PISTACHIO CRUST
DURHAM RANCH, WY

SORREL, HAZELNUT CRUNCH
HORSESHOE, SALT LAKE CITY, UT

FOIE GRAS TORCHON
KUMQUAT JAM, TOASTED BRIOCHÉ
HUDSON VALLEY

PORCINI MUSHROOM SOUP
POACHED EGG, TRUFFLE CREAM
CARAMALIZED ONION
KENNETT SQUARE, PA

WOOD-OVEN ROASTED LOBSTER
CIPOLELLI ONIONS, SAUCE AMERICAN
PORTLAND, ME

WHITEFISH CARPACCIO
CITRUS, OLIVE OIL, ESPELETTE
PIERLESS, NY

JUMBO LUMP CRAB CAKES
BRUSSELS SPROUT SLAW
HORSERADISH SAUCE
CHESAPEAKE BAY, MD

SQUASH RISOTTO
BOURSIN CHEESE, SAGE GREMOLATA
ANSON MILLS, PA

ROASTED MUSCOVY DUCK
CITRUS MARMALADE, PORT WINE JUS
GRIMAUD, CA

WOOD-OVEN ROASTED LOBSTER
CIPOLELLI ONIONS, SAUCE AMERICAN
PORTLAND, ME

PRIME NEW YORK STRIP
SHALLOT CONFIT, SAUCE BORDELAISE
SNAKE RIVER, ID

APPLE PIE FOR TWO
TAHITIAN VANILLA ICE CREAM

CHOCOLATE PEANUT BUTTER SUNDAE
CRACKER JACK, CARAMEL CREAM
CHOCOLATE FUDGE

MEYER LEMON CHEESECAKE TART
CANDIED HAZELNUT CRUNCH
HAZELNUT WHIPPED GANACHE