

New Year's Eve 2025

Amuse: Pimiento Cheese Tart with Chilled Shrimp and Smoked Honey

Table Bread Supplement \$14.00 – Leo's Garlic Herb Brioche stuffed with whipped cream cheese

First course

Butternut Squash Maple winter squash relish, maple whipped crème fraîche

Wild Mushroom Bisque fried red potatoes, wild mushrooms, leeks, green onions, tarragon whipped cream, chive oil

Baby Iceberg calabrian chili "ranch" dressing, crumbled egg, shaved fennel, blue cheese, homemade pancetta lardons, sundried tomato, potato stix

Add: champagne-poached lobster \$14.00

Lobster & Beets red & yellow beets, baby carrots, honey whipped feta, blood oranges, poached pear, smoked pecan granola, beet gastrique

Chicken & Pepperjack Cheese "Pierogi" charred tomato basil purée, poblano peppers, tamale vinaigrette

Crispy Burrata en Carrozza "mozzarella in a carriage" nana tomato sauce, focaccia, pickled banana peppers, garlic crunchies, crispy kale, spanish olive oil

Old Bay Arancini & Tuna Crudo lemon crème fraîche, sweet pepper hazelnut relish, portuguese olive oil, black lava salt

Foie Gras & Duck Confit apricot date cake, buttered spinach, pickled shallots, macadamia nuts, mango ginger coulis

Carne Asada Deviled Eggs avocado and jalapeño scallion purée, crispy tortilla, cotija, charred beef, salsa matcha

Smoked Salmon Cheesecake "Tart" savory herb tart shell, smoked salmon filling, wasabi caviar, lemon mustard sauce, red onion, dill frisée salad

Second course

Chicken Schnitzel bacon jam glazed, sweet potato gochujang purée, charred broccolini, glazed carrots, tokyo turnips, pickled apricots, charred lemon scallion butter

Lamb Loin "Kebob" harissa potato purée, buttered broccoli, barbequed carrots, onion hay, dried fig mostarda, mustard brandy peppercorn bordelaise

Wild Mushroom Paella artichokes, kale, cauliflower, delicata squash, goat cheese, tomato fennel fondue, pickled shallots, poached farm egg, crispy parsnips, saffron aioli

Add: Olive Oil Poached Salmon \$14.00

Filet Mignon creamed spinach & leek, wild mushroom ragout, roasted garlic potato purée, smoked onion rings, red wine glaze, beet horseradish gremolata, mustard frill

Shrimp & Smoked Ricotta Cappalecci winter ratatouille, butter poached shrimp, artichoke pesto, san marzano tomato nage, micro arugula, focaccia breadcrumbs

Sea Bass olive oil poached, miso glazed, chinese sausage fried rice, charred broccoli purée, oven dried tomato, bok choy, black garlic butter sauce, crispy lotus root chips

Venison Loin butternut squash purée, wild rice & dried blueberry waffle, ratatouille vegetables, apple fennel slaw, smoked pecan pesto, blueberry gastrique, red eye aioli

Third course

The "Brookie"

warm brownie and chocolate chip cookie cake
campfire marshmallow vanilla ice cream
dark chocolate mousse
red velvet tuille
vanilla crème anglaise
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Coffee Cake Parfait

tbd

Threeberry French Butter Cake

warm butter cake
lemon curd
toasted marshmallow
three berry relish
passion fruit yogurt ice cream