



BLISS

HAPPY NEW YEAR!

\$100/person

OPTIONAL WINE PAIRING: \$55

FIRST COURSE

Choice of:

Charcuterie plate of Prosciutto de Parma, chicken liver paté, buttered brioche, LaGrein, Casatica di Bufala, raspberry ginger compote, aged balsamic, cornichon, grain mustard

East coast Beausoliel oysters on the half shell, cucumber black pepper mignonette

Artichoke "oysters" with bearnaise, fried oyster mushrooms, seaweed "caviar"

Seared sea scallop, white cheddar grits, sautéed spinach, avocado mousse, cilantro lime jalapeno beurre blanc

Japanese Hamachi sashimi tostadas, roasted jalapeno avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

Crispy oyster "sliders", candied applewood bacon, sautéed spinach, buttermilk chive biscuits, brown butter hollandaise

Pan seared Hudson Valley grade "A" foie gras, grilled ciabatta, ginger, berries (\$15.00 supp.)

SECOND COURSE

Choice of:

Arugula, raddichio, Marcona almonds, dried figs, goat cheese, pecorino romano, sherry honey garlic vinaigrette

Bouquet lettuce, heirloom cherry tomatoes, English cucumber, avocado, red onion, crispy prosciutto di Parma, roasted jalapeno ranch dressing

Spinach, radicchio, frisee & watercress, heirloom cherry tomatoes, warm sherry vinaigrette, Paladin blue cheese, candied pecans, "campfire" bacon, buttermilk onion rings

Lobster bisque, lemon crème fraiche, truffle caviar

THIRD COURSE

Choice of:

LOCKHART QUAIL

Roasted quail (2 pcs.) stuffed with spicy Cajun dirty rice, caramelized onion & apple compote, turnip puree, braised greens, roasted vegetables, black pepper cider sauce

VEGETARIAN ENCHILADA

Masa crepe, eggplant, squash, cremini mushrooms, red onion, spinach, ancho, pepper-jack, field peas, chipotle cream sauce, achiote mushrooms, guacamole, roasted poblano farro, arugula & goat cheese

VEGAN PASTA

Acorn squash ravioli, with kale and black garlic "butter" sauce

FLOUNDER

Butter poached jumbo lump crab, Honshimeji mushrooms, celery root puree, grilled broccolini, charred brassica roasted lemon beurre blanc, crispy kale, heirloom cherry tomatoes

RABBIT CANNELLONI

Braised rabbit, parmesan ricotta & mascarpone cheese, wild mushrooms, spinach, bechamel, rabbit jus

WILD BOAR

Braised wild boar, Taleggio polenta, wild mushrooms

BEEF TENDERLOIN

Pan seared beef tenderloin, red wine braised cippolini onion, potato gratin, asparagus, green peppercorn brandy cream sauce, crispy potato nest

(ADD butter poached Lobster Tail to any course, \$32.00)

FOURTH COURSE

Choice of:

Flourless dark chocolate cake, chocolate mousse, coffee gelato, caramel popcorn, fleur de sel, bourbon caramel sauce

Pecan "pie", vanilla bean semifreddo, almond croquant, caramel apples

Selection of artisanal cheese, fresh & dried fruit, poached pear, caramelized pear syrup, housemade crackers

Sorbet trio