

New Year's Eve 2016

FIRST

Delaware Blue Tip **oysters**, strawberry radish relish, cider vinaigrette reduction & basil oil

Three cheese baked **savory cheesecake**, walnut crust, champagne poached apples & lahvosh

SECOND

Slow roasted **ratatouille**, white balsamic reduction & thyme oil

Duck confit salad, cambozola cheese, fried vidalia onion & warm apple-pancetta dressing

Braised **boar** ribs, pomegranate-port glaze & habanero slaw

ENTREE

Brown sugar crusted **lamb rack**, coconut espresso sauce, goat cheese risotto & grilled asparagus

Seared **sea bass**, strawberry miso, sake-soy jasmine rice & braised bok choy

Roasted **beef tenderloin**, caramelized porcini, scotch glaze, baby new potato & sautéed chard

Paella; Tiger shrimp, PEI mussels, chicken thigh, andouille sausage, Arborio rice & spicy saffron broth

DESSERT

Flourless **chocolate tort**, bourbon-vanilla caramel & almond butter

Gelato Trio- agave-lime, blueberry-coconut & peach-crème fraiche