

# Happy New Year

## Welcome

Cold Water Oyster\*  
blood orange mignonette

## Beginnings

Octopus Carpaccio  
nduja, cured egg yolk and mint

Mixed Lettuce  
black walnuts and sorghum vinaigrette

Crispy Sweetbreads  
foie gras vin, roasted shallots and sunchoke chip

House Made Angel Hair Pasta  
smoked chicken brodo, mushroom conserva and parmesan

## Tasty Bite

Sweet Potato Soup  
crème fraiche and fried rosemary

## Entrée

\$56 Lobster Campanelle  
saffron fondue, arugula, fennel and cauliflower

\$62 Black Angus Beef Ribeye\*  
duchess potato, wild mushroom and bordelaise

❖ Substitute Mishima Wagyu Ribeye\* for an additional 25

\$52 Pan Roasted Yellowtail Amberjack  
fennel gratin, broccolini and salsa verde

\$69 Grilled Rack of Lamb\*  
french gnocchi, buckwheat and carrot

## Dessert

Cream Puff  
caramelized banana, pecans and toffee

Chocolate Custard  
chocolate, chocolate and chocolate

Choice of one item from each section above

+ tax

Chef Matthew McClure

Twitter & Instagram @MatthewrMcClure

\*consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.  
Special thanks to our local partners.

**12.31.17**