



Aaron Martinez, Executive Chef

Ben Poremba, Proprietor

New Years Eve 2018

MENU

SNACKS

Pumpkin Financier with sour cream and bee pollen

Crispy Cheese with whipped quark and jamon iberico

I

Shima Aji

root vegetable escabeche, winter citrus, buckwheat cracker

II

Roasted Sweet Carrot

smoked yogurt, almond, quince granite

III

Roasted Sunchokes

dill, fresh cream, horseradish, smoked trout roe

IV

Steamed Cod

grilled pumpkin, lobster, brown butter

OPTIONAL COURSE

Gnocchetti with Aged Cheddar and Perigord Truffle

15 per person

V

Aged Duck

beets cooked in honey vinegar, peanut praline, chicories, sauce albufera (15 Supplement)

OR

Rib of Beef

smoked king trumpet mushrooms, sweet onion jam, celeriac, black truffle vinaigrette

VI

Milk Ice Cream

coffee praline and salted caramel