FOND

NEW YEARS EVE 2015

$95 Per Person

Oysters
$18 for half dozen

Black Truffle
supplement

White Truffle
supplement

1st COURSE

Butternut Squash Soup
lump crabmeat, coconut, green curry

2nd COURSE
Choose one

Tuna Tartare
avocado, soy, black sesame, scallions, Korean chili

Seared Foie Gras
Asian pear tarte, shallots, maple
Supplement

Lobster Salad
crème fraiche, citrus, basil, fennel, mâche
Supplement

Beet Salad
goat cheese, walnuts, arugula

3rd COURSE

Lamb Ragout
preserved lemon, sumac yogurt, gnocchi, Harissa

4th COURSE
Choose one

Pork Belly
Okinawan sweet potatoes, escarole, Dijon jus

Scallops
artichoke, fennel, watercress, lemon vichyssoise

Filet Mignon
lobster risotto, pea leaves, sauce American
Supplement

5th COURSE – DESSERT

White Chocolate & Vanilla Bean Cremeux
chestnut, blood orange, spiced toffee tuile

*Chef Lee Styer – Pastry Chef Jessie Prawlucki of **Belle Cakery** – Dining Room Manager Tory Keomanivong*

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