

New Year’s Eve

Good Fortune Sample Tasting Menu

**FIRST COURSE**

NATIVE OYSTERS
champagne granita, american sturgeon caviar

-or-
APPLE AND BUTTERNUT SQUASH SOUP

maple cream, spiced croutons

**SECOND COURSE**

MOLTEN RAVIOLI
egg yolk, spinach, ricotta, brown butter, sage
-or-
HOPPIN JOHN
black eyed peas, applewood smoked bacon, forbidden rice, pearl onions

**THIRD COURSE**

SCALLOP
“fortune” noodle, black trumpet mushroom, baby bok choy, soy-ginger bisque
-or-
PORK BELLY
local berkshire pork, walnut crust, green lentils, pomegranate glaze, crispy sweet potatoes

**FOURTH COURSE**

RHODE ISLAND FLUKE
almond crust, tuscan kale, citrus beurre blanc
-or-
HEART OF RIB EYE
swiss chard, salt roasted sunchokes, pickled red onion, pine nuts, truffle jus

**FIFTH COURSE**

SEMIFREDDO
vanilla, honey-walnut sponge cake, blood orange jelly
-or-
CHOCOLATE BOMBE
double chocolate mousse, hazelnuts, raspberry coulis, caramel tuile