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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