



Happy New Year
2023. 2024

Oyster & Caviar

Quonnie Rock Oysters, Osetra Caviar
Laurent Perrier, "La Cuvée", Brut, NV

Nantucket Bay Scallop Crudo

Blood Orange Pearls, Pomegranate Gel, Citrus Lace
Mortellito, "Cala Niru", Rosso, Terre Siciliane, 2022

Black Truffle Risotto

Rhode Island Mushroom, Black Winter Truffle, Parmesan
Trimbach, Gewürztraminer, Alsace, 2017

Filet & Lobster

Filet Mignon, Butter Poached Lobster,
Citrus Foam, Celery Root, Shallot Jus
Christophe Patrice, Chablis, 2022

Ivorie Chocolate Sparkle Sphere

Champagne Poached Strawberry Pour,
Raspberry Pavlova Meringue,
Chevre Cheesecake, Prova Vanilla Bourbon Sponge
Ramos Pinto, Late Bottle Vintage Port, 2017

\$150 per person. Optional Wine Pairing +\$100.00 per person.

Executive Chef Andrew Brooks - Executive Sous Chef Chaz Paull
Executive Pastry Chef Jessica Quiet

