

NEW YEAR'S EVE

IN THE RESTAURANT

FIRST COURSE

Oyster & Caviar

Quonnie Rock Oysters, Osetra Caviar

SECOND COURSE

Tuna Crudo

Sea Urchin, Kiwi Pearls, Clementine Gel, Citrus Lace

THIRD COURSE

Black Truffle Raviolo

Narragansett Ricotta, Black Winter Truffle, Parmesan Foam

FOURTH COURSE

Snake River Farms Wagyu

Celery Root, Salsify, Exotic Kale, Bordelaise

FIFTH COURSE

Sparkling Champagne & Raspberry Entrement

Honey, Almond, Anglaise, Bittersweet Mousse

