

perspectives

Clifford Lyness, Cuisine

## New Year's Eve

Roast duck consommé  
pulled duck confit, fried cilantro



Gewürztraminer poached  
foie gras torchon  
walnut brioche, buttermilk ice cream  
maple sugar

or

Candied Coho salmon  
mini Yukon rosti, crème fraîche

or

Brown butter diver scallop  
tarragon risotto, late harvest ice wine reduction



Hickory smoked beef tenderloin  
chanterelle strudel, roast parsnips  
baco noire reduction

or

Lacquered Sable fish  
butter poached crab claw, green lentils  
snow crab cake

or

Pork three way  
tenderloin, pork jowl, pork belly, sage red wine reduction,  
roasted carrots, apricot glaze



Artisan cheese plate  
Grand Marnier infused cranberry  
chevre and chive soufflé  
blue benedictine and pecan nut crust

or

Dark chocolate pave  
sorrel gellé, Amedie chocolate meringue  
pomegranate and raspberry drizzle

Coffee and tea

New Year's Eve - First Seating \$69.95  
Prices are exclusive of taxes and gratuities