

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



Brown butter diver scallop

tarragon risotto, late harvest ice wine reduction



Sour apple and mandarin sorbet

chilled apple slaw



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



Dark chocolate pave

sorrel gellé, Amedie chocolate meringue
pomegranate and raspberry drizzle

Coffee and tea

New Year's Eve – Late Seating \$149.95

Prices are exclusive of taxes and gratuities