



FIVE COURSE PROVISIONS

Hors d'oeuvres

Holiday Menu . 2022

Fig & Pancetta, Goat Cheese Brie, Pistachio, Port Wine, Chervil

Rock Crab Tart, Sofrito Aioli, Avocado, Chive

Dry Aged Beef Tartare, Brioche Coins, Smoked Egg Yolk, Manchego Brulee

Duck Croquette, Carrot & Ginger Puree, Creme Friache

House Made Herbed Focaccia Whipped, Butter, Maldon Sea Salt, Olive Oil, Balsamic Reduction

Tasting Menu

Honeynut Squash Veloute, Smoked Rosemary, Pumpkin Seed Granola

Kinmedai Snapper Crudo, Blood Orange Aguachile, Avocado, Jicama, Persian Cucumber, Coriander

Celery Root Agnolotti, Black Truffle Mornay, Nasturtium Pesto, Espelette

Main Course | pick one

Alaskan Halibut, Little Neck Clams, Sea Lettuce, Lardon, Allium Chowder

Flannery Beef Short Rib, Pomme Puree, Baby Carrot, Cipollini, Red Wine Demi

38 North Chicken Breast, Wild Mushroom, Creamed Kale Chicken Jus,

Parmesan Polenta, Yuba Noodle, Tomato Saffron Emulsion, Brocollini, Watercress

Dessert | pick one

Carrot Cake, White Chocolate Ganache, Cranberry Gel, Graham Cracker Crumble, Pistachio Gelato

Flourless Chocolate Tort, Espresso Chantilly, Cocoa Tuile, Caramel Gelato

