

# NYE MENU

## WELCOME BITES

*(Family Style)*

### Cheese and Charcuterie

## FIRST COURSE

*(Choice of one)*

### Crudo

*Red snapper, pickled apples, celery hearts,  
Meyer lemon vinaigrette*

### Carpaccio

*Grass fed Pennsylvania beef tenderloin, charred shisito  
pepper aioli, pickled beech mushroom, caramelized onion  
puree, cured egg yolk, toasted banquettes*

### Raw Bar

*Cape May Salt Oyster (4), champagne gele, mango pearls*

## SECOND COURSE

*(Choice of one)*

### Chestnut Soup

*Crispy duck, roasted apples and parsnips, toasted oats*

### Beet Salad

*Roasted baby beets, frisee, baby fennel, Treviso radicchio,  
sour dough tuile, pomegranate vinaigrette*

### Shaved Brussel Sprout Caesar Salad

*Bacon lardons, apples, parmesan cheese, sage croutons,  
creamy Caesar dressing*

## ENTREE COURSE

*(Choice of one)*

### Pan Seared Duck Breast

*Farro risotto, roasted winter squash, broccolini,  
cranberry gastrique*

### Ricotta Gnocchi

*Lamb ragu, root vegetable mirapoix, shaved  
parmesan cheese*

### Pan-Seared Branzino

*Peewee potatoes, confit of mushrooms and leeks, curry broth*

*\*Vegetarian Options Available*

## DESSERT COURSE

*(Choice of one)*

### Chocolate

*Chocolate fudge, peanut butter mousse, toffee,  
burnt marshmallow, brownie croutons*

### Seasonal

*Pumpkin mousse, chocolate bourbon fudge, gingersnap  
crumbs, pecan custard, candied pecan*

### Strawberry

*Marinated strawberries, lemon custard, lemon sponge cake,  
soft whipped cream, strawberry*