

PROVISIONS

HAPPY NEW YEAR

APPETIZERS

Bay Scallop Risotto

Guanciale, Poached Quince, Brussels Sprouts Leaves, Smoke \$19
"The Finger" Riesling, New York \$9

Torchon of Foie Gras

Boston Brown Bread, Pickled Cherries \$18
Castello del Poggio Barbera D'Asti, Italy \$10

ENTREES

Pan Seared Halibut

Celery Root & Potato Gratin, Caviar Cream, Caramelized Leeks & Cipollini \$33
Franciscan Estates Chardonnay, California \$10

Veal Saltimbocca

Truffled Polenta, Roasted Mushrooms, Marsala \$38
Heger Pinot Noir, Germany \$15

Handmade Ravioli

Grilled Lobster Tail, Sunchoke & Egg Yolk, Savoy Cabbage \$33
Domaines Schlumberger Pinot Gris, France \$13

DESSERT

Champagne Grape Semifreddo

Chamomile Cream \$9
Mumm Napa Brut Prestige, California \$12

LIBATIONS

Midnight Kiss

Gin, Raspberry-Basil Syrup, Lemon, Sparkling Wine \$12

Spiced Manhattan

Bourbon, Winter Spice-Infused Vermouth, Nutmeg \$13