

NEW YEAR'S EVE 2018

Amuse

FIRST COURSE

WINTER SQUASH SOUP

BLACK GARLIC, CHILI OIL, NASTURTIUM, HAZELNUTS

GROGANICA FARM GEM LETTUCE

PINE NUT MISO VIN, HARRISA CRISP, GREEN RADISH, QUINOA

CHILLED BOSTON RAZOR CLAMS

COCONUT VIN, THAI CHILI, FINGER LIME, ROSE APPLE, FRISEE

WOODLAND FARM BISON TARTARE

RAMP TRUFFLE ROLL, SWEET POTATO MUSTARD, CORNICHON, CRISP SHALLOT

SECOND COURSE

FOR THE TABLE

NORI FLATBREAD

GARLIC AIOLI, SEA BEAN, KING TRUMPET

MAIN COURSE

FREEDOM RUN FARM LAMB LEG 76

CRANBERRY BEAN, PERSIMON, CHARRED TREVISO, HARRISA VIN

DAY BOAT SCALLOPS 74

PUMPKIN MISO, BUTTER BRAISED TURNIP, BLACKGARLIC, ROSE APPLE

30 DAY DRY AGED RIBEYE 78

CHARRED SUNCHOKE, TURNIP, GREEN PEPPERCORN BEET JUS

VEGAN SQUASH CURRY 68

CHICKPEAS, DELICATA SQUASH, TOFU CREAMED GREENS

DESSERT

CHAMPAGNE TRIFLE

BUBBLY PEAR, SPICE BUSH PANNA COTTA, CRANBERRY MOUSSE, HAZELNUT

CHOCOLATE CAKE

COPPER & KINGS WHIP, PICKLED CHERRY, DEMERARA TUILE

PROOF ON MAIN

MONDAY, DECEMBER 31ST 2018

CHEF MIKE WAJDA & TEAM



THANK YOU TO ALL OF OUR LOCAL PARTNERS.

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESS.