



NEW YEAR'S EVE 2018

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per person: 80 (1 chosen item per course)

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Appetizer

Spiced cauliflower fritters: lime Yogurt, SMITH hot sauce (V)

Berkshire pork belly: kimchi arancini, gochujang aioli, cilantro, hoisin

Scallop ceviche: pomegranate, avocado, corn chips

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Salad or Soup

Winter salad: Wild Arugula, winter squash, almonds, feta cheese, pearled farro, pomegranate dressing (V)

Heritage greens: whipped goat cheese, local beets, walnut, citrus, sherry vinaigrette (V)

Mulligatawny: spiced crème fraîche, cilantro

Coconut and butternut squash soup: almond, jalapeño pistou (V)

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Entrée

Braised pork shank: cashew, baby bok choy, pickles, rice and sweet jus nature

Steelhead trout: celery root rémoulade, smoked pomme purée, sauce American, carrot and fresh horseradish

Farro risotto: asparagus, oyster mushroom, Grana Padano, Vita egg, truffle (V)

CAB New York striploin: confit fingerling potato, cambozola cream, onion relish, broccolini

Fried chicken & biscuits: red eye gravy, peas and kale

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Dessert

Cinnamon dusted churros: dulce de leche

Almond and dark chocolate flourless cake

Bread pudding: poached granny apple and salted caramel

Fresh seasonal berries: with sorbet (DF, GF)

[please notify your server of any allergies or dietary restrictions]