

New Year's Eve N43

STARTERS

griddled house made focaccia bread or buttermilk cornbread with whipped butter

panko crusted artichoke hearts with lemon garlic aioli

john's river oysters casino, pepper bacon panko buttered crumb topping

maple rhubarb glazed pork bites, cranberry reduction, slivered scallions

mixed green salad, dried currants, crumbled pistachios, mini charred pears

crumbled goat cheese, red balsamic cardamom vinaigrette

ENTRÉES

crab crusted tenderloin of beef, port wine reduction

slivered asparagus, whipped purple potatoes

pan seared swordfish dehydrated evoo capered tomatoes

roasted salsify, wilted greens, saffron beurre blanc

wild boar bolognese atop savory crepe filled with creamy pecorino ricotta

maine lobster scampi, house made pasta, fresh parsley, pecorino

lemon shallot garlic butter reduction

apple cider brined boneless pork chop, roasted apple shallot ragout, balsamic

agrodolce, petite butternut squash saltimbucca

caviar lentils atop roasted sweet potato disks, grilled baby romaine

greek yogurt goddess dressing, piquillo pepper reduction

20% Gratuity will be added to Parties of 6 or More

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Foodborne Illness G - Gluten Free **Remove an Item for Gluten Free -3% Business Operating Expense will be added to the total food and bev

