

NEW YEAR'S EVE DINNER

—Appetizers—

SMOKED CELERIAC SOUP
SUNCHOKE AND TRUFFLE HONEY

CRACKED BLACK PEPPER CORNBREAD
WHIPPED FOIE GRAS BUTTER

SCALLOP CRUDO
CITRUS CONFIT, HIBISCUS AGUA CHILE

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—ENTRÉES—

CRISPY BERKSHIRE PORK BELLY
BLACK EYE PEAS, CREAMY HOMINY
COLONIAL GARDEN CHOW CHOW

ROASTED SABLE FISH
HERB DUMPLINGS, LEEK AND SAVOY CABBAGE
TOMATO AND BAY LEAF BROTH

36 HOUR SEVEN HILLS SHORT RIB
BONE MARROW CUSTARD
ROASTED SUNCHOKE, MUSHROOMS, HERB
BROWN BUTTER VINAIGRETTE

ROASTED CHICKEN AND DUMPLINGS
ROASTED WINTER VEGETABLES
NATURAL JUS

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—DESSERT—

SASSAFRAS PANNA COTTA
CANDIED MEYER LEMON

BROWN BUTTER GATEAU
HAZELNUT CRÉMEUX AND ENGLISH TOFFEE

NEW YEAR'S EVE
THURSDAY, DECEMBER THIRTY-FIRST,
TWO THOUSAND AND TWENTY