

HAPPY NEW YEAR'S EVE!

FIRST

STEAK TARTARE

Micro Arugula, Griggs Town Quail Egg, Truffle Beet Puree

ESCARGOT

Garlic Butter, Cognac, Fine Herbs, Puff Pastry

CRAB COCKTAIL

Fresh Maryland Jumbo Lump Crab, Creamy Tarragon Dressing

STUFFED DATES*

Birch Run Bleu Cheese Stuffed Jumbo Dates, Toasted Pecans, 35 Year Aged Balsamic

ARCTIC CHAR

Black Pepper Cured Arctic Char, Fried Capers, Pink Pepper Creme Fraiche, Gherkin Pickles, Pickled Red Onion, Black Bread

SECOND

LOBSTER BISQUE

Maine Lobster, Sherry Cream, Tarragon-Lobster Salad Garnish

MUSHROOM SOUP

Kennett Square Mushrooms, Truffle Creme Fraiche, Pulled Amish Chicken

BEET SALAD*

Local Organic Red & Yellow Beets, Clementines, Goat Cheese Fondue, Toasted Hazelnuts, Watercress, Micro Arugula

ARUGULA SALAD*

Baby Arugula, Long Stem Artichokes, Oven Dried Tomatoes, Kalamata Olives, Shaved Grana Padano, Sherry Vinaigrette

THIRD

CHICKEN

Lancaster Free Range Chicken Breast, Butternut Squash Puree, Pumpkin Gnocchi, Toasted Pumpkin Seeds, Chicken-Maderia Jus

MAHI MAHI

Long Line Caught Mahi Mahi, Organic Baby Spinach, Marinated Artichoke Hearts, Fried Polenta Cake, Puttanesca Relish

FILET MIGNON

Birch Run Bleu Cheese Butter, Petite Vegetables, Potato Puree, Sour Cherry Demi

SEITAN CHICKPEA DOSAS**

Sautéed Seitan, Onions, Peppers, Curry Coconut Cream, Chickpea Pancakes

TUNA

Fennel Crusted Tuna, Fingerling Potatoes, Kalamata Olive Tapenade, Roasted Fennel, Roasted Tomato Beurre Blanc

PORK

Pork Milanese, Water Cress Greens, Capers, Red Onions, Lemon Chive Beurre Blanc

FOURTH

CREME BRULEE

Egg Nog Creme Brulee, Short Bread Cookies

CHOCOLATE TORT

Flourless Chocolate Tort, White Chocolate Peppermint Bark

KEY LIME PIE

Toasted Meringue, Raspberry Puree

***VEGETARIAN **VEGAN**

18% GRATUITY ADDED TO PARTIES 5 OR MORE

EXECUTIVE CHEF ERIC YOST