



## NEW YEAR'S EVE 2017 IN FIVE COURSES

### START

#### **LOBSTER FROTH**

kefir lime, organic ginger

*or*

#### **RABBIT CONSOMMÉ**

poached rabbit loin, cabbage roll, confit rabbit meat, apple

*or*

#### **SPICED BUTTERNUT SQUASH SOUP**

coconut froth (gluten free, dairy free)

### PASTA + RISOTTO

#### **SHRIMP AND CALAMARI STROZZAPRETTI**

calamari bolognese, sautéed wild-caught shrimp, tomato, olive oil, garlic, chilis

*or*

#### **GNOCCHI "RAGOUT OF VENISON"**

cremini mushrooms, crispy shallots, shaved foie gras

*or*

#### **ARTICHOKE RISOTTO**

roasted artichoke, artichoke cream, buffalo mozzarella

### LIGHTER

#### **ROASTED BEET SALAD**

cardamom yogurt, kale chip, Schoolhouse granola, ash-crusted goat cheese (gluten free)

*or*

#### **TUNA AND FOIE GRAS**

tuna tar tar, torchon of foie gras, ginger, greens

### MAIN

#### **SEAFOOD HOT POT WITH PRESERVED TOMATO BROTH**

scallops, crab, clams, halibut, smoked fingerling potatoes, Hutten's dragon beans, bok choi

*or*

#### **TENDERLOIN AND SHORT RIB**

potato puree, black trumpet mushrooms, red wine demi-glace, winter vegetables

*or*

#### **ROASTED LAMB LOIN**

celeriac puree, salsa verde, preserved fennel, winter vegetables

*or*

#### **VEGETABLE GIAMBOTTA**

chick peas, ratatouille vegetables, tomatoes, greens, parmesan

### DESSERT

#### **DECONSTRUCTED BLUEBERRY CHEESECAKE**

*Or*

#### **RIME CHOCOLATE TASTING**