

Marché aux Fleurs

New Year's Eve 2021

First Course

hen of the woods mushroom soup, crème fraiche, chive

or

little gems, house-smoked bacon, hazelnut-crusting goat cheese, hazelnut vinaigrette

or

garden salad: red butter lettuce, carrot, celery, watermelon radish, red wine-oregano vinaigrette

or

focaccia crostini, smoked king salmon, white bean puree, pickled onion, chive

Main Course

porcini-dusted scallops, celery root puree, bloomsdale spinach, vadouvan-spiced cauliflower

or

pan-roasted chicken, olive oil mashed potatoes, brussels sprouts, delicata squash, black truffle

or

braised grass-fed short rib, meyer lemon risotto, Treviso radicchio

or

whole roasted cauliflower, baby kale, red beet hummus, currants, pine nuts

Dessert

Trio of citrus sorbet, tuile cookie

or

Black and white crème brûlée, chocolate meringue

or

Semolina cake, huckleberry coulis, mandarin tea ice cream

or

Oldwick Shepherd cheese, grilled bread, walnuts, quince membrillo

Three Courses \$65