

ninety acres

new year's eve dinner

FIRST COURSE

Rabbit & Foie Gras Terrine

poached seckel pear, aged balsamic, black truffle dijon

Winter Vegetable Salad

radicchio, kale, winter fruit, boiled cider vinaigrette

Kanpachi Tartare

lemon, crème fraiche, ostera caviar

SECOND COURSE

Black Winter Truffle Risotto

natirar hen egg yolk, 5 year aged parmigiano

Lobster Ravioli

sauce americane, sea urchin, chive

Ricotta Gnudi

chanterelle mushroom, farm garlic, parmigiano reggiano

THIRD COURSE

Dry Aged Striploin

potato gateau, braised kale, sauce perrigues, black winter truffle

Swordfish

coco bean, florida shrimp, brussels sprouts

Maitake Mushroom

farrotto, seaweed butter, dashi emulsion

FOURTH COURSE

Chocolate Flourless Cake

cherry compote, cinnamon vanilla ganache, chocolate mousse, cocoa nib tuile

Coconut Cream Tart

coconut pastry cream, lime gel, toasted coconut

Cranberry Shortcake

spiked cranberry jam, mascarpone whipped cream, orange caramel

White Chocolate Cheesecake

guava caramel, cashew brittle, white chocolate cigarette