



indulge

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Saturday, December 31, 2011

5 pm | 7:15 pm | 9:30 pm

\$45 a person (not including tax, beverages, or gratuity)
three courses, complimentary bubbly, reservations recommended

FIRST choose one	SECOND choose one	THIRD choose one
HUDSON VALLEY FOIE GRAS CRÈME BRULEE, fig and port reduction, sage biscotti	FRESH MAINE LOBSTER, lobster roe butter, saffron infused yukon gold, local citrus glazed seasonal greens	DARK CHOCOLATE & GRAND MARNIER MOLTON CAKE, house made mint crème fraîche
PICKLED FENNEL AND QUINOA SALAD, warm maple sherry vinaigrette, candied pecans, macerated berries, chevre	DARLING DOWNS WAGYU BEEF RIBEYE, winter truffles, exotic mushroom demi, horseradish foam	WARM APPLE AND BERRY COBBLER, house made vanilla bean ice cream “BANANAS FOSTER”, house made vanilla bean ice cream, seasonal fruit
LOCAL SHELLFISH BISQUE, tarragon croutons, chorizo oil, aged sherry	FRESH LOCAL FISH, exotic mushroom and thyme grits, local citrus beurre blanc	ARTISANAL CHEESE COMPOSITION, selection of two cheeses, accoutrements
	WINTER VEGETABLE & ARTISANAL CHEESE DUXELLE STRUDEL, leek & cognac cream, whipped white bean and potatoes	