

New Year's Eve 2011

Bites

Foie Gras 13

celery hearts, almond, butter, wild huckleberry, brioche.

Blue Crab Cake Trio 10

lump crab, creole dressing, orange coulis, mustard.

Connecticut Blue Point Oysters 12

hot chile, champagne, ice, salt, seaweed.

Pan Fried Edamame Dumpling 9

soy bean, lemongrass, ponzu, garnish.

Pork Belly 9

red bean glaze, lychee, sprouts.

Sashimi Tuna and Pancetta Succotash 12

tomato, pineapple pepper, fava, cracklin', corn, jalapeno.

Popcorn Shrimp Taco 10

pastry shells, shrimp, salsa.

Soups and Greens

Lucky Black Eyed Stew 8

peas, mirepoix, hock, spinach.

New England Cioppino 8

fish, clams, tomato.

24 Caesar 9

romaine hearts, creamy anchovy-citrus dressing, croutons, grana.

Green Mango 10

shaved mango, bean sprouts, watercress, frisee, cashew, coconut, brown sugar vinaigrette.

Poached Pear and Goat Cheese Salad 10

goat cheese, arugula, pomegranate, walnut, honey, tomato.

Main

Tenderloin & Lobster 48

petite filet, south african tail, uni, whipped potato, greens.

Kona Steak 42

delmonico, coffee crust, wild mushroom, truffle, truffle.

Peacock Farms Amish Chicken 28

parsnip puree, cranberry, orange glaze, green bean, mascarpone.

Torta Italia 28

eggplant, gruyere, artichoke, tomato butter, gremolata.

Crispy Mong Chong 32

citrus, lotus, avocado, tomato, herb, pickled cipollini.

Indiana Duck Breast 32

amaranth, red currant, broccolini, demi.

Bucatini Lobster and Champagne 30

pasta, champagne cream, herbs, asparagus tips.

Sides 6

truffled mac & cheese / broccolini with garlic chips and chiles / smoked sea salt pommes frites / glazed baby carrots / 'roasted' brussel sprouts with hazelnuts / balsamic grilled asparagus

the end.

White Chocolate Bombe 10

mousse. white chocolate.
huckleberry.

Sorbet Scoops 10

black cherry. apricot. chile lime.
accompaniments.

Italian Black Bottom Pudding 10

chocolate. butterscotch. sea salt.
whipped fraiche.

Hot Chocolate Cake 10

melting. chocolate. gelato. berry.

Cheesecake Votive 10

upside down. apricot. ginger. cream.

Executive Chef Christian Borden

*foods may be cooked to order, consuming raw and undercooked foods may increase the risk of food borne illness
***please inform your server of any and all food allergies, menu items may contain nuts