The kitchen has always been the hearth, the heart, the center of the home where family and friends gather, and dinner guest eventually congregate. We entertain from our kitchen and host from our hearts.

Happy New Year

CAVIAR

Asian Prime Ossetra 175
Per 30-gram jar

Siberian Sturgeon 135
Per 30-gram jar

Served with, Chopped Egg White | Egg Yolk | Capers | Red Onion's | Lemon Wedge and Sour Cream

Four Course

New Year's Eve Tasting Menu CI$150 With Classic Wine Paring CI$ 210

Amuse Bouche

Chef Choice

Course One

Scallop

Seared Scallop | Cannellini Puree | Caramelize Pears | Champagne Emulsion

Ruffino Lumina Pinot Grigio | Italy

Course Two

Fluke

Caviar | Crème Fraiche | Myers Lemon | Chives | Lemon Oil

Le Crema Chardonnay | California

Intermezzo

Chef Choice

Main

Surf & Turf

Butter Poached Nova Scotia Lobster | Grilled Beef Tenderloin | Parsnip Puree | Confit Pearl Onion Bordelaise Sauce

Add Hudson Valley Foie Gras $25

Kendal Jackson Cabernet Sauvignon Grand Reserve | California

Dessert

Chocolate

Dark Chocolate Mousse Tart | Salted Caramel Ice Cream | Almond Parline | Meringue

Rickety Bridge Late Harvest