

# ARTISAN



## **New Year's Eve - \$70**

### **First:**

#### CHESTNUT BISQUE

Seared bay scallops, crispy prosciutto, truffle mascarpone

### **Second:**

#### OYSTERS AND CAVIAR

Oysters on the half shell, salmon roe, champagne-tangerine ice

#### WILD MUSHROOM TART

Crispy leeks, Parish Hill Hermit fonduta, belgian endive and watercress salad,  
date vinegar glaze

#### PAN ROASTED QUAIL

Smoked sausage and corn bread stuffing, roasted apples and delicata squash,  
maple apple butte

### **Third:**

#### FILET MIGNON

Foie Gras butter, spinach, whipped potatoes, red wine demi-glaze

#### BOUILLABAISSSE

Lobster, scallops and mussels, tomato saffron broth, pernod, rouille toast

#### TORTELLI DI ZUCCA

Squash and mascarpone filled pasta, brown butter sage sauce, pomegranate,  
Parish Hill Reverie cheese, fresh shaved black truffles

### **Fourth:**

#### PROFITEROLES

White chocolate kumquat mousse, raspberry curd

#### BLACKBERRY CHAMPAGNE GELEE

Orange blossom meringue, mango sorbet, blackberry coulis, honeyed almonds