



NEW YEARS EVE PRIX FIXE DINNER

Wednesday, December 31, 2025

AMUSE-BOUCHE

BEET-CURED NORWEGIAN AUKRA

SALMON GRAVLAX

with horseradish crème and dill

1ST COURSE

HOUSE-MADE BUTTERNUT SQUASH

& LOCAL CHÈVRE RAVIOLI

draped in sage brown butter with crispy prosciutto and toasted hazelnuts

2ND COURSE

(choice of one)

PAN-SEARED HALIBUT

served on a bed of creamy leeks & fingerling potatoes and a Finger Lake riesling beurre blanc

PEPPERCORN-CRUSTED FILET MIGNON

roasted garlic whipped potatoes, roasted rainbow carrots and a green peppercorn cognac sauce

CREAMY MASCARPONE

PECORINO RISOTTO (V)

with Wild Mushrooms

DESSERT

WARM CHOCOLATE LAVA CAKE

Salted Caramel Sauce