eat mosaic
New Year's Eve

FOREST MUSHROOM BISQUE
duck leg rillettes, Camembert-brown bread crostini,
sour cherry vinegar, cornichon, thyme

SMOKED SALMON TARTARE
everything-bagel pudding, shallot-pickled cucumber,
jalapeño cream cheese crema, arugula-herb salad, caper

LOBSTER TAIL "CORN DOG"
fresh sauerkraut-apple slaw, hibiscus-roasted pepper "ketchup"
tarragon beurre blanc, honeyed mustard seeds

ROAST FILET OF BEEF
sherry-onion baked potato, bacon wilted lettuces, tomato confit,
black pepper-truffle pangrattato, bleu beurre maître d'hôtel

DARK CHOCOLATE-BANANA GÂTEAU
salted pretzel praline, malted ice cream, banana bark, Irish cream

170. per person
90. optional wine pairing

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