

## NEW YEAR'S EVE

### M E N U | 125 PER PERSON

Optional three-pour wine pairing | \$45

Sparkling wine tasting included

#### *Taste & Sip*

Sparkling Wine + Wild Mushroom & Dublin Down Brie Tart

#### *Starter*

(choice of one):

Winter Lettuce & Goat Cheese Salad

*baby red oak, endive, and frisée with chèvre, spiced pistachio,  
grilled pear, Chablis-honey vinaigrette*

—or—

Celery Root Brown Butter Soup

*sourdough croutons, apple-sage compote, yogurt mousse*

#### *Main Course*

(choice of one):

Seared Petrale Sole

*pearl couscous, beluga lentils, crème fraîche, Amur caviar*

—or—

44 Farms Prime Beef Filet & Crab Oscar

*6oz oak-grilled tenderloin, lump crab salad, grilled asparagus,  
yukon gold mash, espelette hollandaise*

—or—

Saffron Cheese Ravioli

*lemon-thyme ricotta, romano and fontina  
grilled broccolini gremolata, Castelvetro olive  
and mushroom Veracruz sauce*

Enhance your entrée with a 5oz Grilled Lobster Tail | 25

#### *Sweet Ending*

(choice of one):

Flourless Chocolate Torte

*white chocolate truffle, raspberry, almond crisp*

—or—

Fig Crème Brûlée

*port wine reduction, sugared pecans*

In case of allergies or food intolerances, inform the staff.

*Cheers!*

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