

# new year's eve 3-course *dinner*

**make a reservation**



## appetizer

*choice of*

### **Beef Tartare**

*olive tapenade, dijonnaise, crispy brioche*

### **Maddy's Caesar**

*little gems, pita, parmesan*

### **Clams Casino**

*herb breadcrumb, guanciale, herb pesto*

### **Burrata**

*fig balsamic glaze, roasted butternut squash, pumpkinseeds*

### **Crab Cake**

*lemon aioli, arugula*

## entrée

*choice of*

### **Berkshire Pork Chop**

*brussels sprouts, cider reduction, pomegranate*

### **Sea Bass**

*caviar, cauliflower purée, roasted heirloom cauliflower*

### **Black Truffle & Wild Mushroom Risotto**

### **28-Day Dry Aged NY Strip**

*potato pave, creamed spinach, port reduction  
+\$15 enhancement*

### **Short Rib**

*potato purée, root vegetables, crispy shallot*

## dessert

*choice of*

### **Taste of Chocolate**

### **Sweet Potato Flan**

*cinnamon tuile, whipped crème fraîche*

★ *Executive Chef, Nick Paller* ★

4pm-7pm • \$90++ for adults • \$30++ for children under 12