

EPI©

New Years 6 Course Menu

(\$90 plus tax and gratuity) Available from 5-10:00 PM

Amuse

Beau Soleil Oyster & Ossetra Caviar, Champagne Gelée

Preface

Peekey Toe Crab Spring Roll, Basil-Chili Sambal Sauce

Chapter I

Potato Crusted Black Cod & Black Truffle
Bok Choy, Saffron Parsnip Puree, Citrus Fennel Broth

Chapter II

Arugula Salad, Fried Sweet Grass Dairies Gougère, Spiced Plum-Date Vinaigrette

Chapter III

Pork Trilogy of Pancetta Wrapped Tenderloin, Char Siu Glazed Belly, Estrella Braised Cheek,
Manchego Cheese Grits & Sweet Red Onion Brussels Sprouts

Or

Filet of Beef Rossini, Foie Gras, Truffles, Asparagus, Yukon Potato-Chive Terrine, Madeira
Reduction

Or

Sous Vide Breast of Poussin & Confit Leg, Chestnut-Honey Glazed Carrots & Fava Bean Sauté
Herb Buttered Spaetzle, Goji Berry Salad

Dessert

Opera Cake, Peanut Butter Mousse, Caramelized Bananas

Or

Grand Marnier Soufflé & Cherry Whipped Cream

Or

Melba Cheese Cake