

EPI©

New Years 8 Course Menu

(\$120 plus tax and Gratuity) Available from 6-10:00 PM

Amuse

"Study of Oysters & Caviar"

Preface

Butter Poached Lobster and Artichoke Soup, Fennel Pollen & Meyer Lemon Sorbet

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

Lychee Sorbet, Asian Pears, Green Tea Spheres

Chapter IV

*Chestnut Crusted Venison Chop, Crispy Sweet Breads,
Sweet Potato Gnocchi, Braised Escarole, Fig Jam*

Or

*Sous Vide Breast of Poussin and Confit Leg, Chestnut-Honey Glazed Carrots & Fava Bean Sauté
Herb Buttered Speatzle, Gogi Berry Salad*

Or

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

Cheese Course

Selection of Three with Accouterments

Dessert

Opera Cake, Peanut Butter Mousse, Caramelized Bananas

Or

Grand Marnier Soufflé & Cherry Whipped Cream

Or

Melba Cheese Cake

**Wine Pairings beginning at \$75 per person for Seven of the Eight Courses*