

M É T I E R

New Year's Eve

Tuesday, December 31, 2024

BANANA BAVAROIS

with Santa Barbara Sea Urchin and Périgord Truffles

MAINE LOBSTER PIEROGI

Creamy Lobster Broth, Roasted Brussels Sprout Leaves, Spiced Quince

SAUTÉED FILET OF TURBOT

Winter Spice Poached Fairytale Pumpkin

Caramelized Brussels Sprouts, Pomegranate Seed and Brown Butter Emulsion

HEIRLOOM POTATO SALAD

Warm Gruyere Pudding, Cider Vierge and Périgord Truffles

QUAIL SCALOPPINE

Celery Root Emincée, Meyer Lemon Jam

Red Wine Glaze, Juniper and Italian Parsley Condiment

GRILLED CALLOT OF MARTIN FARM BEEF

Fava Bean Leaf Duxelles, King Trumpet Mushrooms and Red Beet Chips

FROZEN CHAMPAGNE SABAYON

Winter Citrus Compote and Pistachio Meringue

\$250 Per Person

Kindly note that a service charge of 20% is added to all food & beverage totals.