

ESTUARY

NEW YEAR'S EVE 2024

AMUSE-BOUCHE

LOCAL OYSTERS

FIRST COURSE

LOBSTER BISQUE

brunoise vegetables, cognac cream

SECOND COURSE

WILD AMARANTH, CELERY LEAVES, PINK LADY APPLE SALAD
creamy sweet onion dressing, chevre cheese, caramelized
pecans

THIRD COURSE

POACHED MAINE LOBSTER, SAFFRON GNOCCHI
americaine sauce, caviar

FOURTH COURSE

QUAIL BALLOTINE, MUSHROOM DUXELLE
celeriac puree, natural jus, Parisian vegetables

MAIN COURSE

SNAKE RIVER FARM TENDERLOIN
LaBelle farm foie grass, winter truffle, potato fondant,
baby spinach, bordelaise sauce

DESSERT

CHEF'S SELECTION OF DESSERTS

Available from 5:30PM - 9:30PM

\$155 per person

Reservations required