

New Year's Eve 6 Course Chef's Tasting Menu

\$225 per person

This six course tasting menu is an elevated experience inclusive of *all* menu selections and a complimentary champagne toast

Himachi Crudo

Lemon and Lime Segments, Chili Oil, Smoked Soy, Wasabi Vinaigrette, Micro Greens

Oysters and Caviar

Surf and Turf

Pan Seared Scallops, Braised Short Rib, Celery Root Puree, Roasted Baby Carrots,
Bacon Jam, Short Rib Demi, Bull's Blood Beet Micro Greens

Sesame Seared Tuna

Lobster Fried Rice, Chili Oil, Teriyaki Glaze and Micro Greens

Pan Seared Wagyu

Crispy Polenta, Creamed Spinach, BBQ Demi, Corn Jus & Crispy Onion

PB&J Brownie

Peanut Butter Mousse, Strawberry Marmalade, Whip Crème, Strawberry Vanilla Jus

BEVERAGES

Saratoga Springs Water Sparkling or Still \$8.

Coca Cola, Sprite, Ginger Ale, or Fresh Brewed Iced Tea \$4 Sparkling Apple Cider \$4

Coffee/Tea \$3 Espresso \$4.50 Cappuccino/Latte \$5.50 Hazelnut Latte \$9.00

Menu items may not be available and/or are subject to change depending upon market availability.

Customary 20% gratuity added to parties of 5 or more

An additional 3% (no more than our fees) will be charged to help offset processing costs if Credit Card use

We are currently only accepting recent gift cards/No older paper certificates.

-No menu substitutions. Please advise us of any food allergies-