



HARVEST TABLE
ST. HELENA

New Year's Eve 2018

STARTERS

Pastrami Spiced Ahi Tuna

white soy vinaigrette, garlic horseradish puree, cilantro, sesame snow

Scallops

vanilla cream, persimmon, citrus, bacon, almond tuille

Chestnuts

*chanterelle mushrooms, torn pasta, duck confit, house ricotta
+ Umbrian Black truffle \$25 g*

SECOND

Tahitian Squash Soup

ginger custard, amaretto croutons, celery leaves, melted onions

Roasted Lamb Loin

pannise, olive bread, curry apple crumble, confit tomatoes, lamb jus

Maple Glazed Pork Belly

*lemon shortbread, balsamic glazed pears, honeycomb
+ Hudson Valley foie gras \$20*

MAINS

California White Sea bass

tangerines, sauce bouillabaisse, tapioca, winter vegetables

Aged Duck

*orange marmalade, kafir lime custard, savory granola, dried cherries
+ Hudson Valley foie gras \$20*

Dry Aged Beef Strip Loin

*cilantro onion puree, marrow vinaigrette, forest nameko mushrooms, smoked potatoes
+ Umbrian Black truffle \$25 g
+ Hudson Valley foie gras \$20*

DESSERTS

"Lemon Meringue Pie"

lemon curd, italian meringue ice cream, graham cracker crisp, tangerine lace

Guanaja Cake

mint mousse, caramelized white chocolate sorbet, caramel & chocolate tuiles, caramel cream

\$99 PER PERSON

CHILDREN TWELVE AND UNDER \$49

TAXES AND GRATUITY NOT INCLUDED