

LIVINGSTON
RESTAURANT+BAR

Monday, December 31, 2018 - New Years Eve Dinner Menu

TO START: A GLASS OF POL REMY, BRUT SPARKLING, FRANCE...

COURSE ONE
(PLEASE SELECT ONE)

VELVETY LOBSTER BISQUE

BUTTER POACHED LOBSTER, LEEK CONFIT, CHIVE CRÈME FRAICHE

BRAISED PORK BELLY BAHN MI WRAPS

HYDROPONIC BIBB LETTUCE, PICKLED VEGETABLES, MICRO CILANTRO

ROASTED GOLDEN BEET SALAD

BABY FRISEE, POACHED PEAR, CALLY ROAD BLUE CHEESE, SPICY PECAN VINAIGRETTE

ARUGULA SALAD

ROASTED TOMATO, BURRATA, MICRO BASIL, WHITE BALSAMIC VINAIGRETTE

COURSE TWO
(PLEASE SELECT ONE)

BUTTERMILK FRIED CHICKEN

BLACK TRUFFLE MAC N' CHEESE, JALAPENO AND TURKEY BACON CORN BREAD, POTLIKKER,
CUCUMBER SALAD

CRISPY SKIN PAN SEARED ATLANTIC SALMON

FINGERLING POTATOES, HARICOT VERT, SHIITAKE MUSHROOM, FRIED CAPERS

CIDER BRINED PORK CHOP

ROASTED BRUSSEL SPROUT & SWEET POTATO HASH, APPLE CIDER & MAPLE SAUCE

RIB EYE STEAK

PARMESAN TRUFFLE WEDGES, LEMON SCENTED GRILLED ASPARAGUS, BLISTERED HEIRLOOM
CHERRY TOMATO

GRILLED VEGETABLE MILLE FOIS

ROASTED RED PEPPER, JAPANESE EGGPLANT, PORTOBELLO MUSHROOM, BUTTERNUT SQUASH,
BROCCOLINI WITH TOFU FLAN & BASIL AIOLI

COURSE THREE
(PLEASE SELECT ONE)

RHUBARB CRUMBLE

FRESH RASPBERRIES & CHANTILLY CREAM

FLIGHT OF SORBET WHITE PEACH, KUMQUAT, KIWI

CHOCOLATE CHARLOTTE RUSSE
VANILLA BEAN & BOURBON SAUCE

THREE COURSE DINNER -\$65 - PRICE DOES NOT INCLUDE TAX OR GRATUITY

GROUPS OF 6 OR MORE ARE SUBJECT TO ONE CHECK & 18% GRATUITY