

New Years Eve 2018

Appetizers

Butternut Squash & Lobster Bisque, white truffle oil & chives \$8 GF

Caesar Salad, romaine, white anchovies, pecorino cheese, crispy quinoa "croutons" \$8 GF

Mixed Green Salad, cranberries, pumpkin seeds, goat cheese, white truffle & honey balsamic vinaigrette \$8 VO,GFO

Cedar Point Oysters Rockefeller, spinach, garlic, parmesan cheese \$12 GF

Tuna Poke, pickled cucumbers & carrots, wakame, ginger, tamari, sesame seeds, wasabi aioli 12 GF

Crispy Brussels Sprouts, pistachios, pomegranate seeds, pecorino, balsamic syrup \$9 VO, GF, N

Avocado Toast, Flour Garden crostini, watermelon radish, pickled onions, pea sprouts \$9 V, GFO

Fig & Pig Pizza, white pizza, pulled Autumn Olives pork, figs, arugula, balsamic reduction \$16 GFO

Entrees

Crabcakes, root vegetable hash, sauteed spinach, whole grain mustard remoulade \$28

Crispy Skin Rockfish, over VA oyster stew, Tuscan kale, grilled bread \$26 GF

Lobster Pasta, pancetta, garlic, shallots, lemon, capers, bucatini pasta, parmesan butter \$26 VO, GFO

Polyface Farms Half Chicken, garlic whipped potatoes, grilled asparagus, lemon pan sauce \$20 GF

Braised Pulled Duck, butternut squash risotto, kale, carrots, parsnips, pecorino cheese \$25 VO, GF

Filet Mignon, garlic whipped potatoes, grilled asparagus, creamy peppercorn sauce \$28 GF

Beet Tartare, roasted baby carrots, crisp quinoa, apple jicama slaw, goat cheese, dill cream \$18 VO,GF

Curried Lentil Bowl, roasted sweet potatoes, zucchini, spinach, quinoa, mint chutney, grilled poppadom \$18 V, GF