

NEW YEAR'S EVE 2022

AMUSE BOUCHE

BLACK TRUFFLE GOUGÈRE, PARMESAN ESPUMA

FIRST COURSE

WOODLAND FARM PORK PÂTÉ

CORNICHON, HOUSE MUSTARD, GRAINWRIGHT BRIOCHE

GROGANICA FARM GEM LETTUCE

BLACK GARLIC CAESAR, SMOKED EGG YOLK, CROUTON

ROASTED BEET SALAD

HAZELNUT & BUTTERMILK MOUSSE, GRAPEFRUIT, KENNY'S RESERVE CHEDDAR

ROASTED SAVAGE BLONDE OYSTER

HAM HOCK BUTTER, CORNBREAD CRUMBLE, FRESNO CHILI

SECOND COURSE

LUCK & MONEY CAVATELLI

BLACK EYED PEA, COLLARD GREENS

MAIN COURSE

BARR FARM CHICKEN ROULADE

CAROLINA GOLD RICE, CHICORIES, BROWN BUTTER JUS

79

NOVA SCOTIA HALIBUT

SMOKED MUSSELS, FENNEL, BELUGA LENTILS, SAUCE AMÉRICAINNE

86

ALLEN BROTHERS FILET & BUTTER POACHED LOBSTER

POTATO TERRINE, CIPOLLINI ONION, COGNAC JUS

110

CINSOY MAPO TOFU

FRONDOSA MUSHROOM XO SAUCE, BOK CHOY, FRIED GARLIC

72

DESSERT

CHAI CREMEUX

GINGERBREAD, ORANGE

CHOCOLATE HAZELNUT TART

SALTED CARAMEL, MALTED MILK CRUMBLE

PROOF ON MAIN

SATURDAY, DECEMBER 31ST 2022

CHEF JEFF DAILEY & TEAM



THANK YOU TO ALL OF OUR LOCAL PARTNERS.

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESS.