

FIN & FINO

New Year's Eve 2018

\$130/guest

inclusive of gratuity & tax

1st Course

3 East Coast Oysters on the half shell

Flatbread, beet hummus, calabrian salami, mozz

Grilled Octopus, kohlrabi slaw, olives, cranberry marmalade

2nd Course

Beet gnocchi, braised beets, beet soubise, beet chips, balsamic redux

Calamari, coconut & curry dressing, pickled carrots & daikon, cilantro

"Pork & Beans", pork cheeks, falafel cake, apple butter, rosemary oil, radish salad

Hamachi Crudo, trout roe, east coast oyster, pickled jalapeno, orange conserva, chives, avocado

Tuna Tartar, fried shallots, capers, bourbon mustard, pickled red onion, flat bread chips

3rd Course

Winters Crab Bisque, bacon, chive oil

Arugula salad, pickled radish, winter squash, bleu cheese, lemon-szechuan vinaigrette

Mixed green & beet salad, apples, pickled cauliflower, bacon, fried goat cheese, balsamic vinaigrette

4th Course

Snapper, butternut gratin, farro, kale, gremolata, radish

Scallops, chestnut gnocchi, pesto, baby carrots, arugula, balsamic redux, parm crisp

Mahi, cranberry mint puree, swiss chard, local pots, pickled jicama, pear & radish salad

Lamb Ras el Hanout, brussels, pecans, confit turnips, winter squash puree, jus

6oz Filet, Crab Claws, rosemary yukon pots, serrano wrapped asparagus, béarnaise

Pulled Pork Shank, tagliatelle, butternut, mustard greens, manchego, scallions

5th Course

Mom's Cheesecake

Chocolate & Balsamic Cherry Brownie

Coconut Panna cotta

Chocolate Peanut Butter Tart

