

Happy New Year

Gallery Restaurant

3 Course Early Seating Menu \$55

Amuse Bouche of the Day

First Course

Roasted Sunchoke Bisque

Mini Hush Puppy, Dried Zucchini, Grape Seed Oil

Asparagus Salad

Ultra Greens, Blue Cheese Cake, Fried Shiitake, Yogurt Gel

Grilled Romaine

Candied Squash, Heirloom Cherry Tomatoes, Pumpkin Seeds, Radish, Brie, Frisee, Green Goddess

Second Course

Grilled Beef Tenderloin

Rosemary Confit Fingerlings, Mushroom Duxelles, Cremini Mushrooms, Roasted Shallots, Red Wine

Reduction

Pan Sauteed Sea Bass

Bamboo Rice, Petite Vegetables, Shaved Fennel & Celery Salad, Ginger-Lemongrass Broth

Moullard Duck Breast

Duck Confit, Sour Apple Terrine, Celery Root Puree, Chocolate-Blueberry Sauce

Baked Winter Vegetables

Dauphinoise Potato, Puree of Bean Medley, Edamame, Baby Turnip

Dessert

Chocolate Mille Feuille

Creme Patissiere, Chocolate Thins

Pear Strudel

Ginger Ice Cream, Coconut Caramel

Grand Marnier Souffle

Creme Anglaise

Apple Tart Tatin

Calvados Caramel, Vanilla Ice Cream