

# *Happy New Year*

Gallery Restaurant

5 Courses \$95

## *First Course*

Amuse Bouche of the Day

## *Second Course*

Oyster Rockefeller

Spinach, Crumbled Corn Bread, Gruyere Cheese, Wine Reduction  
Citrus Infused Scallops

Crispy Quinoa, Chorizo, Purple Cauliflower, Spinach White Wine Sauce  
Roasted Sunchoke Bisque

Mini Hush Puppy, Dried Zucchini, Grape Seed Oil

## *Third Course*

Prosciutto & Melon Salad

Red Oak Lettuce, Camembert, Marinated Cucumber, Ver Jus Rouge Dressing  
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

## *Fourth Course*

Roasted Rack of Elk

Cauliflower Puree, Mini Mushroom Arancini, Fava Beans, Port Sauce  
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