

EnoTerra

New Year's Eve 2018

SALUMI & FORMAGGI

Grande Board | 29 choose six

Piccolo Board | 18 choose four

Artisanal Salumi & Formaggi, Olives, Spiced Cashews, Mostarda, Walnut Raisin Bread

Four Course Prix Fixe \$85

ANTIPASTI

Butternut Squash Soup | Pickled Cherries, Apple Cider Gastrique *V*

Mushroom Soup | Foraged Mushrooms, Porcini Powder, Crispy Maitake *V*

Jersey Green Salad | Pomegranate Seeds, *Cherry Valley* Greens, Carrots, Candied Walnuts, Goat Cheese, Lemon *V*

Poached Pear | Anjou Pears, Pomegranate Seeds, Smoked Gorgonzola, Arugula, Hazelnuts, Lemon Vinaigrette *V*

Lamb Meatballs | San Marzano, *Anson Mills* Polenta Soffice, Pecorino, Parsley

Oysters on the Half Shell | Ginger Beer, Cucumber, Finger Lime



PRIMI

Campanelle | Braised Veal, Maitake Mushrooms, Swiss Chard, Rosemary, Pecorino

Ricotta Gnocchi | Roasted Butternut Squash, Fennel, Apples, Pomegranate Seeds, Brown Butter *V*

Lobster Risotto | Saffron Infused Arborio Rice, Gremolata



SECONDI

King Trumpet Mushrooms | Roasted Sunchoke, Chanterelles, Sunchoke Chips *V*

Pan Roasted Halibut | Fennel Purée, Vegetable Gratin, Herb Beurre Blanc

Nantucket Bay Scallops | Tri-Color Cauliflower, Saffron Potatoes, Lemon Caper Beurre Blanc

Griggstown Farm Grilled Poussin | Sweet Potato Purée, Brussels Sprouts, Apples, Cider Jus

Braised Short Ribs | *Anson Mills* Polenta, Sautéed Kale, Caramelized Onions, Red Wine Demi-Glace

Filet Mignon | Truffle Frites, Grilled Asparagus, Horseradish Demi-Glace



DOLCI

Chocolate Mousse | Chocolate Ganache, Cayenne Port Wine Reduction, Almond Tuile

Crumble | Pears, Cranberries, Oat Crumb, Vanilla Ice Cream

Chocolate Cherry Bread Pudding | Bourbon Caramel, Lemon Sabayon, Vanilla Gelato

V Many of our items are vegetarian friendly