

# FROG & SLIM

*We cordially invite you to savor this New Year's Eve Dinner menu that our Chef has crafted*

*Selected Wine Pairings available for \$45*

## AMUSE BOUCHE

### Lobster Devil Egg

Chilled Lobster Gribiche | Sterling Caviar | Marinated Lobster Bite | Cucumber

## STARTER

*(Please select one)*

### Oysters\*

French Mignonette Sauce | Lemon

### Artisan Cheese\*

Chef selected Artisan Cheeses | Compliments

*Wine Pairing selection Laurent-Perrier Blanc de Blancs Brut Nature | Champagne, France*

## SECOND COURSE

*(Please select one)*

### Asparagus Velouté

Fresh Asparagus | Uncured Ham | Truffle Oil

### Frog & Slim Wedge Salad

Goat Cheese | Marinated Grapes & Red Onions | Crispy Prosciutto | Creamy Apple Vinaigrette | Balsamic Reduction | Fried Garlic

*Wine Pairing selection Tuo Pinot Grigio | Friuli, Italy '21*

## MAIN COURSE

*(Please select one)*

### Duck Magret

Seared Duck Breast | Asparagus Spears | Butternut Squash Puree | Blueberry Thyme Demi

### Deconstructed Cioppino

Alaskan Halibut | Gulf Coast Shrimp | Prince Edward Island Mussels | Littleneck Clams | Cajun Rice

### Bone-in Braised Short Rib

Braised in Cinnamon Pear Au jus | Celery Root Puree | Heirloom Carrots | Pickled Red Beets

### Saffron Orzo Risotto

Braised Fennel | Heirloom Carrots | Portabella Mushrooms | Basil Pesto | Pea Shoots

*Wine Pairing selection Radio-Coteau Syrah | Las Colinas '18*

## DESSERT

### Profiterole

Coconut Pate a Choux | Coffee Ice Cream | Shaved Almonds | Chocolate Sauce

*Wine Pairing selection Terra d'Oro Zinfandel Port | Amador County NV*

**\$135 PER PERSON**

Tax and gratuity are not included

**Executive Chef Christian Viau**

**Sous Chef Anthony Fox**

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Our kitchen does contain various kinds of nuts, shelled and otherwise.