

FROG & SLIM

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

AMUSE BOUCHE

Caviar Chip

Creme Fraiche | Sterling Caviar | House Made Chip | Chives

STARTER

(Please select one)

Salmon Carpaccio*

Beet Cured Salmon| Capers| Tarragon Mustard| Black Lava Salt

Wild Mushroom Rilette

Pickled Maitake | Miso Butter| Toasted Brioche

SECOND COURSE

(Please select one)

Sunchoke Bisque

Sunchoke Chips | Crispy Prosciutto | Herb Oil

Beet Salad

Roasted Baby Beets | Whipped Goat Cheese | Pomegranate Honey | Pistachio Dukkah

MAIN COURSE

(Please select one)

Seared Scallops

Roasted Pumpkin| Rigatoni | Brown Butter | Sage

Ribeye Roast

Parsnip Potato Puree| Spinach | Beef Jus | Horseradish Cream

Duck Confit

Braised Borlotti Beans | Roasted Cippolini | Lardon | Fennel

House Made Gnocchi

Pan Seared House Made Gnocchi | Red Wine Mushroom Ragout | Pecorino | Garlic Confit | Chives

DESSERT

Sticky Toffee Pudding

Dates | Caramel | Molasses

*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.