

The
GRANDVIEW
RESTAURANT
and Supper Club

New Years Eve

1st Course: Fire and Ice

Fire: 1 moonstone oyster broiled and served with crispy pancetta, butter, garlic, parsley and finished with lemon juice

Ice: 1 moonstone oyster drizzled with mignonette (red wine, shallot and black peppercorn)

2nd Course: Salad

Baby butter bib, radicchio, hearts of palm, roasted pistachios, Gorgonzola, port poached cherries, celery leaf, and champagne vinaigrette

3rd Course: Chilean Sea Bass

3 oz. Chilean sea bass served over English peas and red quinoa, fumet de poisson consommé, garnished with red frisee and baby rainbow Swiss chard

4th Course: Filet

4 oz. Herb and black peppercorn rubbed prime filet, served over braised red onion, pickled grain mustard, whipped horse radish cream, sauce perigourdine, garnished with grated foie, and micro greens

5th Course: Verger Champenois

Champagne mousse, raspberry cremeux, lime cuillere, with gold and silver raspberry shimmer glaze