

# New Year's Eve

at Table 45

4 Course Prix Fixe Menu \$75pp\*

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## *Starter*

Choose one:

### *Scallop St. Jacques*

gruyere, cognac clam cream sauce, fin herbs

### *Duck Breast au Poivre*

Bordeaux & dark cherry reduction, sunchoke puree

### *Beet Tartar*

mint crema, pickled red onion, pomegranate molasses

### *Champagne & Oyster Bisque*

Couronne brie, shaved black truffle, chive

## *Salad*

Choose one:

### *Confit Chicken Chop Salad*

red wine hard-boiled egg, Maytag bleu, pickled onions, haricot vert, rosemary vinaigrette

### *Ahi Tuna Salad*

cucumber, avocado, edamame beans, ponzu pickled carrot, miso jalapeno tahini

### *Pomegranate & Pear Salad*

asparagus, beets, sunflower seeds, red leaf lettuce, orange ginger vinaigrette

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### *Entree*

Choose one:

#### *Surf & Turf*

petite filet & butter-poached scampi, grilled asparagus, 'perfect' butter  
mashed potatoes, maître d butter, Barolo reduction

#### *Chilean Sea Bass*

San Marzano bouillabaisse, fresh herb & portobella risotto

#### *Elk Chop*

mushroom & truffle velouté, crispy pork belly, sunchoke & brussel sprout  
hash, braised escarole

#### *Maine Lobster Tail*

saffron & tomato butter, grilled corn on the cob, 'perfect' butter mashed  
potatoes

#### *Kale & Beet Risotto*

grilled trumpet mushrooms, asparagus tips, gau frettes

### *Dessert*

Choose one:

#### *Black Forest Parfait*

#### *Citrus & Spice Cheesecake*

#### *Turtle Praline Tart*