

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