

# ring in 2012 with us! new years eve

\$60 for 3-course menu by chef jason santos  
(paired with wines & champagnes \$90)

RESERVATIONS: 617.261.5353



## LET THE FUN BEGIN: APPETIZERS

### **Hawaiian Style Tuna Poke**

wonton crackers, tobiko, chile mayo

### **Beef Tenderloin Carpaccio**

epaisse, truffle toast, pickled shallots,  
porcini marmalade

### **Fresh Maine Lobster Chowder**

lobster crouton, bottarga, chive salad

### **Wild Mushroom Ravioli**

crispy onion rings, sunchoke puree, arugula

## ADD A SALAD COURSE (+\$5)

### **Roasted Beet Salad**

frisee, crumbled goat cheese, pistachio  
crumbs, radishes, red onion vinaigrette

## ADD A FOIE GRAS COURSE (+\$13)

foie gras torchon, cranberry, chocolate  
brioche, candied hazelnuts crumbs

## THE MAIN EVENT: ENTREES

### **Pan Roasted Halibut**

sunchoke risotto, haricover, black truffle  
honey, crunchy fried calamari

### **Kurobuta Pork Wellington**

parma ham, herb mashed, baby  
vegetables, sweet wine demi

### **Grilled Ribeye**

parisienne herb gnocchi, brandied  
tomato cream, wilted spinach

### **Miso Marinated Black Cod**

dashi broth, crab dumplings,  
enoki mushroom salad

### **Goat Cheese Stuffed Chile Rellenos**

plantain mole, spaghetti squash,  
blood orange salsa

## A SWEET START TO 2012: DESSERTS

### **Chocolate Tablet**

chocolate cardamon sorbet, orange textures, gold flakes

### **Lemon Fizz**

lemon custard, carbonated sugar, crème fraiche

### **Caramelized Pineapple Cannele**

manao sorbet, coconut cream, caramel croquant