

ARTISAN



happy new year

**SUNCHOKE CAPPUCINO \*\***

truffle crema, sunchoke crisp



**OYSTERS & STURGEON CAVIAR \*\***

lemon-crème fraiche

*Or*

**ARCTIC CHAR CRUDO \*\***

avocado, blood orange, radish, citrus broth

*Or*

**WAGYU BEEF CARPACCIO**

satracciatella, wild arugula, pickled chanterelle

*Or*

**FRESH PÉRIGORD TRUFFLE SALAD \*\***

mâche, frisée, walnut, sherry vinaigrette



**GNOCCHI "FORESTIER"**

foraged mushroom, squash soffritto, sherry, parmesan

*Or*

**MAINE LOBSTER WALDORF SALAD \*\***

Bibb lettuce, apple, celery, radish, grapes, walnut, calamansi dressing

*Or*

**JUMBO SEA SCALLOP SCALLOPS \*\***

cauliflower mousseline, watercress coulis, trout caviar

*Or*

**SEARED DUCK FOIE GRAS**

brioche toast, apple butter, green grapes, concord glaze



**RUSTIC SWISS CHARD PIE**

ricotta, brie, walnut, port wine glaze

*Or*

**DOVER SOLE GOUJONETTES \*\***

leek fondue, fingerling, lemon caper sauce

*Or*

**DOMESTIC LAMB LOIN \*\***

spinach, champignon, tomato concassée, rosemary lamb jus

*Or*

**ANGUS BEEF FILET MIGNON**

Roquefort creamed spinach, pommes Dauphine "marchand de vin" sauce



**ALEXANDER'S NEW YEAR EVE GRAND DESSERT**

\$185 pp

CULINARY TEAM: JULIO SANDOVAL – JOSE HERNANDEZ – ALEXANDER MCCLENAGHAN

\*\* Gluten free items

