



NEW YEAR'S EVE PRIX FIXE MENU 2021

EXECUTIVE CHEF · KYLE NICHOL

FRIDAY DECEMBER 31ST, 2021

RESERVATIONS AVAILABLE FROM 430PM TO 9PM

Chef's Choice Amuse Bouche

House Made Focaccia and Whipped Honey Butter

STARTERS

Baby Kale Salad with Candied Walnuts, House Pickled Beets, Tempura Fried Chevre Basil Truffles, Cider Vinaigrette

Brown Butter Pumpkin Soup with Raisin Pecan Chutney, Rosemary Olive Oil

Gunn's Hill 5 Brother's Fried Arancini, with Tomato Chutney, Fried Sage

ENTREES

Braised Beef Short Rib, Homemade Dijon Au Jus, Red Wine Braised Cippolini Onion, Champ Potato, Market Vegetable

Grilled Chicken Supreme, Smoked Apple Butter BBQ Sauce, Crispy Onion, Champ Potato, Market Vegetable

Pan Seared Salmon Filet, Orange Vinaigrette, Caramelized Fennel Jam, Beet and Herb Salad, Champ Potato, Market Vegetable

House Made Potato Gnocchi, Basil, Slow Roasted Cherry Tomato Ragu, Crispy Onion, Basil Pesto Oil, Grilled Focaccia Bread

DESSERTS:

Pavlova with Whipped Cream, Lemon Crème Anglaise, Raspberry Coulis, and Toasted Almonds

Cheesecake Mousse with Pecan Graham Crumble, Spiced Pear Chutney

\$ 69 PER PERSON

PRICING IS SUBJECT TO APPLICABLE TAXES