

A VERY GATSBY

New Year's Eve

FIRST COURSE

Winter Salad

salt-roasted beets, fennel, poached pear, goat cheese croquette, hazelnuts, blood orange vinaigrette

SECOND COURSE

CHOOSE ONE

“Oysters & Pearls”

chilled noank oysters, spiced orange coulis, passionfruit caviar, ginger, chives

Charcuterie & Cheese

soppresata, prosciutto, artisanal cheeses, olives, long hot peppers, pickled vegetables

Tuna Tartare

mango ponzu dressing, citrus aioli, avocado emulsion, pickled onion, rice crackers, toasted nori

Shrimp Cocktail

bouillon poached shrimp, american, english and peruvian cocktail sauces, lemon

Pork Belly Lyonnaise

crispy pork belly confit, frisee, white balsamic vinaigrette, 63° egg, baguette crisps

Potato Leek Bisque

potato-leek velouté, scallion oil, crème fraiche, sturgeon caviar, chives

Ma-La Brussels Sprouts

charred brussels sprouts, sichuan oil, gochujang glaze, toasted sesame

House Ricotta

pickled grapes, hazelnuts, wethersfield honey, fig vincotto, scallion, grilled bread

Additional Courses Available

Lobster Bisque

sherry, tarragon, picked maine lobster, lemon-vanilla crème fraiche +12

Foie Gras Torchon

roasted figs, vincotto, pain perdu, marcona almond, kumquat confit +16

Japanese A5 Wagyu “Negimaki”

3oz sliced striploin, house soy glaze, charred scallion, cured egg yolk +39

THIRD COURSE

CHOOSE ONE

Roasted Lamb Sirloin

sweet potato puree, bleu cheese, caramelized brussels sprouts, hard cider gastrique, pomegranate

Filet Mignon

chophouse inspired crust, duck fat potatoes, charred broccolini, brandy-green peppercorn hollandaise

Wild King Salmon

carrot-ginger puree, stir-fried quinoa, yuzu dressed baby bok choy, kanzuri soy glaze

Boneless Short Rib

bourgogne braised beef, cremini mushrooms, pearl onion, tasso ham, red wine, potato mousseline

Butter Poached Cod

potato gnocchi, shellfish crema, maine lobster, english peas, fine herbs

Shrimp Fra Diavolo

a-la-minute tomato sauce, chablis, cherry tomatoes, pickled long hots, herb butter

Organic Chicken

statler style breast, roasted butternut squash, braised kale, toasted orzo, meyer lemon brown butter

Roasted Acorn Squash

barley, chestnuts, local mushrooms, black truffle, wilted spinach, herb de provence goat cheese

DESSERT

Quintet of Catherine's Delicacies

Thoroughly cooking meats, seafood and shellfish reduces the risk of food borne illness.

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