



BLISS

HAPPY NEW YEAR

\$100 / person

FIRST COURSE

Choice of:

East Coast oysters on the half shell, champagne mignonette, squid ink crackers

Mexican street corn fritters, chili lime butter, lime

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing ***GF**

Japanese hamachi sashimi tostadas, roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette

Crispy oyster sliders, candied applewood bacon, sautéed spinach, buttermilk chive biscuits, brown butter hollandaise

Ahi tuna tartare, avocado mousse, pineapple, grapefruit, tempura sesame leaf, coconut citrus broth

Kale Caesar, frisee, parmesan, fried hon-shimeji mushrooms, nuoc cham Caesar dressing, black sesame powder

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette ***GF**

Manouri cheese salad, mixed greens, grapes, Asian pear, melon, yuzu vinaigrette ***GF**

French onion soup, crostini, gruyere

SECOND COURSE

Choice of:

LOCKHART QUAIL

Fried quail, fennel and parsley salad, braised collard greens, gochujang butter sauce

VEGETARIAN BOWL

Farro bowl with figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

GULF RED FISH

Pan-seared red fish, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar ***GF**

MEDITERRANEAN BRANZINO

Grilled & roasted filet of branzino, baby kale, asparagus, citrus, seed "crunch" of quinoa, pumpkin and sunflower seeds, white soy, tahini-chile dressing

GEORGES BANK SEA SCALLOPS

Seared sea scallops, pepper-jack cheddar Anson Mills grits, sauteed spinach, avocado mousse, charred jalapeño cilantro beurre blanc ***GF**

DUCK / FOIE GRAS

Seared duck breast, crispy duck fat potatoes, pan-seared foie gras, pomegranate salad, frisee, arugula strawberry sambal, blueberry gastrique ***GF**

BEEF SHORT RIBS

Red wine-braised short ribs, roasted garlic mashed potatoes, mushrooms, sugar snap peas, honey-glazed carrots, horseradish crème fraiche ***GF**

BEEF TENDERLOIN

(supplement \$15)

Pan-seared beef tenderloin, creamy parmesan polenta, cipollini onion, caulilini, au poivre sauce ***GF**

(Add foie gras to any dish: supplement \$20)

THIRD COURSE

Choice of:

Butter cake, strawberry raspberry compote, vanilla ice cream, crème anglaise

Black Forest cake, Kirsch-soaked chocolate cake, chocolate ganache, white chocolate vanilla mousse, sour cherry

Mixed berry sorbet, berry sage compote, coconut foam, honeycomb ***GF**

Menu is subject to change due to availability