



NEW YEAR'S EVE
ROOFTOP CELEBRATION
FRIDAY, DECEMBER 31 • 7PM

AMUSE

San Daniel Prosciutto, Melon Balls, Cantaloupe Shot

FIRST COURSE

**Foie Gras, Toasted Brioche, Marmalade, Almond Butter,
Black Mission Fig, Peanut Crumble, Clover Honeycomb**

Jason by Pahlmeyer Napa Sauvignon Blanc

SECOND COURSE

**Seared Diver Scallop, English Pea Puree, Tomato Jam,
Truffle Popcorn, Smoked Tomato Salt**

Mannequin by Orin Swift Chardonnay

CHEESE

Assorted Cheeses & Accoutrements

THIRD COURSE

**Pan-seared John Dory, Fingerling Potato, Arugula, Shallot, Asparagus,
Lobster Mushrooms, Lemon Confit, Champagne Sauce**

Talbott Sleepy Hollow Vineyard Pinot Noir

FOURTH COURSE

**45-day Dry Aged Prime NY Strip, Bone Marrow Canoe,
Whipped Gold Potato, French Beans, Honey Demi-glaze**

Louis Martini Napa Cabernet Sauvignon

INTERMEZZO

House Pineapple Sorbet, Basil Syrup

FIFTH COURSE

**Flourless Chocolate Torte, Whipped Cream, Macaroon,
Raspberry, House Ice Cream, Gingerbread**

J Vineyards Brut Rosé

TOAST

J Vineyards Cuvee 20 Brut



225 / person, plus tax & gratuity • Cocktail Hour: 7p - 8p • Dinner: 8p
Please call 727-273-7850 to make your reservation. Space is limited.