

the original **Worman House** est. 1921

NEW YEAR'S EVE

Friday, December 31st 2021

6:00 p.m. until 11:00 p.m.

150 *per person*

CHEFS TASTE

Champagne or Sparkling Cider

FIRST COURSE

Grilled Endive Salad

Grapefruit & Orange, Toasted Walnuts, Local Goat Cheese, White Balsamic Reduction

Roasted Mushroom Soup

Shaved Truffles, Mushroom Crisp

SECOND COURSE

Duck Fritters

Arugula, Citrus Vinaigrette, Green Onion

Fresh Shucked Oysters

with Traditional Accompaniments & Caviar

House Made Agnolotti

Lobster, Micro Basil, Lobster Broth, Shaved Fennel

THIRD COURSE

Lamb 3 Ways

Parsnip Puree, Tart Cherries, Roasted Beetroot, Sherry Jus

Porcini Crusted Angus Filet

Butter Poached Asparagus, Celeriac Puree, Red Wine Reduction

Duck Leg Confit

Quinoa & Lentils, Pickled Mustard Seeds, Roasted Cippolini Onions,

Pan Seared Scallops & Pork Belly

Golden Raisins, Caper Berries, Apple Butter, Yukon Gold Potato Pave, Roasting Jus

Prime Bone-in K.C. Strip

Peppercorn Bourbon Cream, Truffle Potato Puree, Foie Gras

Fresh Baked Gougères

DESSERT

Vanilla Panna Cotta

Roasted Plums, Shortbread Cookie, Pistachio & Cardamon Crunch

Champagne Cake

Strawberry Mousse, Champagne Jelly, Toasted Almonds, White Chocolate, Whipped Mascarpone

Deconstructed Black Forest Gateau

Rich Chocolate Cake, Milk Chocolate Mousse, Luxardo Cherries, Vanilla Cream

Complimentary House-made French Macrons on Departure