



NEW YEAR'S EVE AT CASTLE HILL
FOUR COURSES \$165

FIRST COURSE

Family style hors d'oeuvres
Select one per table:

ANTIPASTI

Cured meats and artisanal cheeses, marinated olives, giardiniera, garlic toast, lavash crackers

CHILLED SHELLFISH

Oysters on the half shell, littleneck clams, poached shrimp
Served with mignonette and spicy cocktail sauce

SECOND COURSE

Select one per guest:

SEARED SCALLOPS

Delicata squash, brown butter sauce, spiced pepitas

MIXED GREENS SALAD

Grapefruit, fennel vinaigrette, toasted hazelnuts, goat cheese

SWEET POTATO BISQUE

Green apple, duck ham

BLACK TRUFFLE SPAGHETTI

Truffle butter, pecorino cheese

MAIN COURSE

Select one per guest:

BRIOCHE WRAPPED KING CRAB

Creamy polenta, garlic emulsion, lemon

DRY AGED BEEF

Rissole potatoes, roasted carrots, gorgonzola aioli, Chianti syrup

POACHED HALIBUT

Fondant potatoes, buttered leeks, mushroom tea

PARSNIP AGNOLOTTI

Carrot-brown butter sauce, Piave Vecchio cheese, sultana agrodolce

DESSERT

Select one per guest:

PASSION FRUIT SOUFFLÉ

Vanilla anglaise

MEYER LEMON BAR

Citrus caramel, coriander

CHOCOLATE GANACHE TART

Chocolate sorbet, milk jam

Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness. Last, but not least, please refrain from the use of mobile phones in the dining room.

