

agerie

restaurant • lounge

New Year's Eve

COURSE ONE

celeriac truffle soup

creamed potato, toasted hazelnut

caesar salad

whole grain mustard, parmesan, shaved crouton, cured egg, anchovies

endive beet salad

roasted beets, candied pecans, goat cheese, fig vinaigrette

COURSE TWO

seared lump crab cake

house remoulade, radish lemon frisee, pear chutney

braised pork belly (gf)

pickled giardiniera, potato puree, pork jus

beef tartare

caper aioli, crostini, micro arugula, pickled red onion

COURSE THREE

crispy salmon (gf)

lentils, shaved carrot and fennel salad, ginger lemon beurre blanc

surf and turf (gf)

8oz filet and charred octopus, northern bean, tomato chorizo, arugula pistou, red wine demi

seared chicken breast

garlic parmesan fingerlings, roasted carrot, croquette, natural jus

stuffed roasted sweet potato (v)

goat cheese, lentils, basil pesto, celery leaf

COURSE FOUR

honey crème brulee

dark chocolate cheesecake

(gf) gluten free (v) vegetarian

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please set cell phones to "vibrate" or "off". Thank you.