

# DRISKILL GRILL



## NEW YEAR'S EVE AT THE DRISKILL GRILL

DECEMBER 31, 2018

### FIRST COURSE

ROASTED CAULIFLOWER SOUP

crispy lobster dumpling, chive oil

or

GLAZED CARROT SALAD

baby frisee, pomegranate, beet chips, toasted walnut dressing

### SECOND COURSE

FOIE GRAS TORCHON

toasted brioche, huckleberry jam, spiced nut butter, red ribbon sorrel

or

SHRIMP & GRITS

poblanos, smoked cheddar, lardons, slow roasted tomatoes, charred corn

or

WILD MUSHROOM ARANCINI

beet reduction, smokey bleu cheese, spiced walnuts, mustard greens

### ENTRÉE COURSE

PRIME FILET MIGNON

butter whipped potatoes, dry aged tallow roasted vegetables, bordelaise

or

SEARED DUCK BREAST

butternut squash puree, braised collard greens, glazed carrots, chive butter

or

CAST IRON SEARED DIVER SCALLOPS

beluga lentils, kohlrabi, popcorn shoots, capers

or

TRUFFLE MUSHROOM CASSOULET

borlotti beans, wilted kale, artichoke, toasted pecans, bourbon foam

### DESSERT

WHITE CHOCOLATE CHEESECAKE

raspberry meringue sticks, poached cranberry compote, orange-champagne gelee'

**\$130 per person**

**\$40 per person wine pairings**

*\*There is a risk associated with consuming raw or under cooked foods such as meat, poultry or seafood products especially if you have certain medical conditions. Items are prepared to your specific request of doneness.*

*Dressings may contain raw egg. Please make us aware of any dietary restrictions.*

*20% gratuity will be added to all parties.*