



The mid to late 1990's saw the beginning of a variety of food trends, many of which have grown and continued through today (and some, thankfully, stayed in the last century!). We saw the rise of the celebrity chef, "gourmet" packaged frozen foods, and especially the growing mainstream popularity of sushi and other Asian fusion elements that brought new flavors and fresh ideas into the public consciousness. Chef Scotty and his team have created a Y2K tribute menu that blends elements of the trendy New York "Tall Food" haute cuisine with flashes of Asian influence and unique touches to offer a one-of-a-kind menu experience perfect for ringing in the new millennium! After all, the world may end at midnight so you had better be sure your last meal is memorable!

NOTE: This is a "first draft" of our menu, some items will likely see small tweaks and alterations as we continue to test and taste before the big night! Stay tuned for updates- thanks!

First Course

Salmon Mousse: House- Cured salmon whipped smooth and dressed with Lox. Served alongside with tomato aspic, caper berries, red onion, Manchego, and fresh dill.

Parsley Salad: Parsley, Crispy Prosciutto, Shaved Pecorino tossed in a Basil Vinaigrette with over-easy fried Quail Egg. GLUTEN-FREE

Asian "Bird Nest" Salad: Bean sprouts, Daikon radish, carrots, cucumber, red cabbage, rice wine vinaigrette and more! All in a "nest" of fried rice noodles. VEGAN

Second Course

Wellington au Poivre: Whole Roasted Beef Tenderloin, Foie Gras, Mushroom Duxelle, Caviar, Beef Glace, Puff Pastry, Fresh Tarragon Hollandaise.

SEZ Sushi Roll: Double-Citrus Jackfruit, pickled ginger, wasabi, sweet soy, toasted sesame, sticky rice, sriracha aioli. VEGAN / GLUTEN-FREE

Stuffed Hen Provence: Cornish game Hen with herbed onion-spinach Lamb stuffing and duck-fat Camembert Mornay.

Third Course

White Chocolate Caramel Apple Bourbon-bon GLUTEN-FREE

Avocado Gelato with Fresh berries VEGAN

Black Tea Orange Cardamom Carrot Cake

