

HOBNOB

restaurant

NEW YEARS EVE TASTING MENU

SOUP

ROASTED BUTTERNUT SQUASH
CINNAMON MAPLE CRÈME FRAÎCHE

OR

DUCK CONSOMMÉ
JULIENNE ROOT VEGETABLE

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APPETIZER

ROASTED CHESTNUT AND SAGE RAVIOLI WITH A BROWN BUTTER SAUCE

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SALAD

CHEF'S BLEND OF TENDER GREENS, DRIED CHERRIES, TOASTED
ALMONDS, NOSEY GOAT CHEESE, APPLE VINAIGRETTE

OR

ARUGULA, ROASTED BEET AND HOUSE MADE RICOTTA

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SORBET

LEMON

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ENTREES

LOBSTER RICOTTA GNOCCHI
WILTED SPINACH, SHERRY CREAM

OR

GRILLED BEEF TENDERLOIN
AGED CHEDDAR POTATO PAVE, EXOTIC MUSHROOM, HORSERADISH JUS

OR

DUO LAMB

ROSEMARY DIJON CRUSTED LAMB RACK, RED WINE BRAISED LAMB
SHOULDER, MINTED BARLEY RISOTTO, BUTTERED RED SWISS CHARD

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CHOCOLATE

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CHEESE

\$95

\$135 WITH WINE PAIRINGS

EXECUTIVE CHEF
ADAM RAPSEY

SOUS CHEF
TIM COX