

# NYE MENU

*Amuse-bouche | Pimento Cheese Deviled  
Egg with Crispy Pancetta*

## *Appetizers*

TIGER PRAWNS | CHILLED TIGER PRAWNS, BLOODY MARY  
COCKTAIL SAUCE, HERB OIL \$18

SEARED SCALLOPS TWO WAYS | SEARED FRESH SCALLOPS  
WITH ORANGE-CAPER COMPOUND BUTTER, SCALLOP  
MOUSELLINE, ORANGE SUPREMES \$24

BREAD BASKET | THREE HOUSE-MADE BREADS, TWO COM-  
POUND BUTTERS, FLAKE SEA SALT \$12

## *Soup & Salad*

FRENCH ONION SOUP | RICH BEEF BROTH, CARAMELIZED ONIONS,  
TOASTED BAGUETTE, GRUYERE CHEESE \$12

WALDORF SALAD | CRISP ROMAINE, PICKLED CELERY, CANDIED  
WALNUT, DICED APPLES, WHITE GRAPE VINAIGRETTE \$13

SPINACH SALAD | FRESH SPINACH, SOFT BOILED EGG, BACON  
LARDONS, SAUTÉED PEBBLE CREEK MUSHROOMS, RED ONION,  
DIJON MUSTARD, BACON & OUZO WARM VINAIGRETTE \$15

## Entrees

HERBED PAPPARDELLE RATATOUILLE | HOUSE-MADE HERBED PAPPARDELLE PASTA, ROASTED VEGETABLES, OLIVE OIL, FRESH HERBS \$26

CHICKEN CORDON BLEU | BUTTERFLIED CHICKEN, BENTON'S HAM, GRUYERE CHEESE, BREADED, CHAMPAGNE CREAM SAUCE, MIXED VEGETABLES, MASHED POTATOES \$36

STUFFED WHOLE CRAB | FRESH CRAB MEAT, MINCED GARLIC, SHALLOTS, MIREPOIX AND BREADCRUMB. TOPPED WITH VELOUTÉ. SERVED WITH FRESH GREEN SALAD, LEMON AND DRAWN BUTTER. \$48

FILET AU POIVRE | 10 OZ PRIME FILET MIGNON, SEARED WITH CRACKED BLACK PEPPER, FINISHED WITH DOUBLE CREAM, JACK DANIELS SINGLE BARREL RYE, FONDANT POTATOES AND MIXED VEGETABLES \$52

## Dessert

BAKED ALASKA | VANILLA CHIFFON CAKE, NEOPOLITAN ICE CREAM, MERINGUE \$12

PEACHES MELBA | HOUSE-MADE CREAM PUFF, WARM PEACHES, RASPBERRY AND CURRANT SAUCE, CINNAMON ICE CREAM \$14

POTS DE CRÈME BRULÉÉ | CHOCOLATE POTS DE CREME, BRÛLÉÉD WITH DEMERARA SUGAR, FRESH RASPBERRY \$14

## Classics

OLD FASHIONED | DEMERARA SUGAR, ANGOSTURA BITTERS, ORANGE PEEL, STIRRED OVER ICE, SERVED NEAT 11

MANHATTAN | CONTRATTO SWEET VERMOUTH, ANGOSTURA BITTERS, LUXARDO CHERRY, STIRRED OVER ICE, SERVED NEAT 12

SAZERAC | DEMERARA SUGAR, PEYCHAUD AND ANGOSTURA BITTERS, ABSINTHE RINSE, LEMON PEEL, STIRRED OVER ICE, SERVED NEAT 12

WHISKEY SOUR | MAKER'S 46 BOURBON, FRESH LEMON JUICE, SIMPLE SYRUP AND EGG WHITE. SHAKEN AND SERVED UP WITH A LUXARDO CHERRY 13

## **SPECIALTY BOTTLES**

ROMBAUER CARNEROS CHARDONNAY \$65 | BOTTLE

CLOS DU VAL CABERNET SAUVIGNON, NAPA VALLEY \$80 | BOTTLE

RECCHIA CA' BERTOLDI AMARONE DELLA VALPOLICELLA \$70 | BOTTLE

MARCHESI DÈ FRESCOBALDI, CASTELGIOCONDO BRUNELLO DI MONTALCINO (SANGIOVESE) \$90 | BOTTLE

TRESOR FERRARI-CARANO \$80 | BOTTLE

JUSTIN, ISOSCELES, PASO ROBLES \$100 | BOTTLE

CHAMPAGNE HENRIOT, BLANC DE BLANC \$80 | BOTTLE

## Wine Features

## Feature Cocktails

BROWN BUTTER OLD FASHIONED | BROWN BUTTER FAT WASHED HENRY MCKENNA 10 YR BOURBON, DEMERARA SYRUP, SMOKED ORANGE BITTERS, CHARRED ROSEMARY

ST. NICK MANHATTAN | OLD FORESTER ONE BOURBON SINGLE BARREL, AGED AN ADDITIONAL YEAR IN NEW, CHARRED OAK WITH CINNAMON AND VANILLA, HOUSE-MADE AMARO, FERNET BRANCA, ANGOSTURA BITTERS, LUXARDO CHERRY

EMPRESS GIN SOUR | COCONUT OIL FAT WASHED EMPRESS GIN, LEMON JUICE, SIMPLE SYRUP, CRANBERRY JUICE, EGG WHITE, LEMON ZEST

FUSION FRENCH MARTINI | VANILLA INFUSED VODKA, CHAMBORD, YUZU, LEMON JUICE, SIMPLE SYRUP, FRESH RASPBERRIES

HOT COCOA | HOUSE-MADE HOT COCA BLEND, WHOLE MILK, CREAM, ONE BOURBON INFINITY BLEND WHISKEY, TOASTED MARSHMALLOWS, COCOA POWDER

# One Bourbon