



# FEARING'S

## New Year's Eve Four Course Dinner

*Saturday, December 31, 2022*  
*5:00 PM – 10:00 PM*

### **Amuse-Bouche**

*Russian Golden Osetra on Potato Blinis with Crème Fraiche and Chives*

### **Starters**

*Cognac Scented Lobster Bisque*  
*with Brown Butter Rock Shrimp, Confit Fennel and Crème Fraiche*

~

*Pan Seared Alaskan Weathervane Scallops on Butternut Squash Raviolis,*  
*with Onion Soubise, Crispy Prosciutto and Burnt Orange Emulsion*

~

*“Surf & Turf Carpaccio”*  
*Gulf Crab/Celeriac Louis Salad on A Bar N Ranch Texas Wagyu*  
*with Pickled Yellow Beets, Grana Padano and Shaved Black Perigord Truffles*

~

*Hudson Valley Foie Gras Torchon with Toasted Orange Brioche,*  
*Wild Huckleberry Compote and Bitter Herb Salad*

### **Entrées**

*English Channel Turbot and Butter Poached Maine Lobster Tail*  
*with Velvety Fontina Risotto, Glazed Haricots Verts,*  
*Citrus Sauce and Almond/Laurel Crumble*

~

*Dry Aged Rohan Duck 2~Ways*  
*Seared Breast with Spiced Orange Sauce and Confit Leg Crepe au la Crème,*  
*Root Vegetable Medley Sauté and Fermented Maitaki Mushrooms*

~

*Mustard/Herb Crusted Lamb Loin on Jerusalem Artichoke Puree*  
*with Potato au Gratin, Roasted Heirloom Thyme Carrots and Verjus Demi*

~

*Prime Beef “Wellington” with Foie Gras Pâté and Wild Mushroom Duxelles,*  
*Creamed Spinach and Sauce Périgueux*

### **“Dessert”**

*Warm Arcana 64% Chocolate Lava Cake topped with Cherries Jubilee*  
*Mandarin Sorbet Mimosa Champagne Float*

**\$265 Adult | \$100 Vegetarian | \$45 Child**