

NEW YEAR'S EVE AT DAVID'S BISTRO

Pernod cured salmon gravlax with citrus whipped mascarpone, pickled shallots and tarragon oil

Pressed duck and foie gras mousse terrine with port gelée, sun dried cherries, black pepper gastrique and cheddar scone

Butternut squash "cappuccino" with milk foam and porcini dust

Roasted black Cod with mushrooms and braised leeks, sage gremolata, and saffron aioli

Baby spinach salad with apple, candied pecans, roasted grapes and pomegranate vinaigrette

Black garlic crusted rack of boar with roasted celery root, golden beets, radish, pearl onion and fingerling potatoes with Riesling jus and crispy parsnips

Orange pistachio tart with fennel seed funnel cake and black licorice ice cream

Dark chocolate truffles and Champagne

Dinner includes Champagne at Midnight \$150/per person+tax/grat.

Dinner with Wine Suggestions (3 oz. glasses) \$190/per person+tax/grat.
