

Deuxave

*The Last Supper of 2022
New Year's Eve*

December 31st 2022

\$299 per person



Canapes

Golden Osetra Caviar, Crème Fraîche Panna Cotta, Buckwheat Blini
Fois Gras Torchon, Persimmon Marmalade, Spiced Cashew
Lump Crab, Endive, Blood Orange, Citrus Vinaigrette
Tuna Tartare, Coconut Lime Emulsion, Sesame, Persian Cucumber
Iberico Ham, Camembert, Fonduta, Almond, Honey, Gougere

First Course

Seared Nantucket Bay Scallop
Seared Nantucket Bay Scallop, Parisian Gnocchi, Braised Fennel, Citrus Melange
Pernod Caviar Beurre Blanc

Second Course

Truffled Sunchoke Agnolotti
Roasted Sunchoke & Black Truffle Agnolotti, Sunchoke & Parmesan Veloute, Shaved White Truffle

Third Course

Pan Roasted Chilean Sea Bass
Pan Roasted Chilean Sea Bass, Lobster Navarin, Macomber Turnip, Fingerling Potato
Pearl Onions, Celeriac Purée

Fourth Course

Filet of Beef Rossini
Prime Filet Mignon, Seared Foie Gras, Scallion Brioche, Black Perigord Truffle, Sauce Perigueux

Dessert Course

Chaud Froid de Chocolate et Poire
Gingerbread Semifreddo, Chocolate Pear Cremeaux, Warm Star Anise Poached Pear, Chocolate Ice Cream

A Parting Gift of Mignardise and Truffles

*These items contain raw or undercooked meats, poultry, seafood, shellfish or eggs. Consuming these items may increase your risk of food borne illness. Please alert your server to any and all possible food allergies.

Chef / Owner - Chris Coombs | Chef de Cuisine - Chris Maxson | Pastry Chef - Olivier Maillard | General Manager - Joe Corrado