

# Deuxave

## *The Last Supper of 2021 New Year's Eve*

*December 31<sup>st</sup> 2021*

*\$299 per person*



### *Canapes*

Platinum Osetra Caviar, Buckwheat Blini, Crème Fraîche Panna Cotta

Fois Gras Torchon, Brioche, Quince

Crudo of Nantucket Bay Scallop, Endive, Yuzu, Coriander

Tuna Tartare, Asian Flavors, Persian Cucumber

5J Iberico Ham Bellota & Gougere

### *First Course*

A Melange of Local Lobster

Poached Native Lobster, Aliums, Satsuma Tangerine, Tarragon, Spinach, Lobster Emulsion, Bottarga

### *Second Course*

Truffled Sunchoke Agnolotti

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

### *Third Course*

North Sea Dover Sole

Wild Dover Sole, Melted Leek, Confit Maitake Mushroom, Fingerling, Mushroom-Vermouth Emulsion

### *Fourth Course*

Filet of Beef Rossini

Creekstone Prime Filet Mignon, Seared Foie Gras, 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 - Kishen Jagmohan | Pastry Chef - Giselle Miller | Proprietor - Brian Piccini | General Manager - Emily Warren