

The Peppermill

HAPPY NEW YEAR
2024

NEW YEARS EVE
PRIX FIXE MENU

AMUSE BOUCHE

french onion soup dumpling*

FIRST COURSE

chestnut bisque with rabbit sausage + sage oil*

OR

beet carpaccio with goat cheese flan, rye chips, green apple, saba, chile oil + toasted pumpkin seeds*

SECOND COURSE

bay scallop, grilled sausage, mushrooms, peppers + smoked tomato brodo*

OR

butter-poached halibut cheeks, chorizo pate, herb consommé chile oil*

THIRD COURSE

crispy pork belly, radish salad, maple butter cream + spiced date chutney*

OR

crispy duck confit, baked beans, fried egg + pickled onions*

MAIN ENTREE

filet of beef, lobster succotash, potato puree + red wine butter*

OR

crab-stuffed roasted chicken breast, au gratin potatoes, + blue cheese poblano cream sauce*

OR

pan-seared bronzino, warm german potato salad + lemon dill butter*

DESSERT

chocolate torte with jalapeno powdered sugar*

OR

apple pie with bourbon pecan ice cream*

OR

cheesecake with champagne honey sauce*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions