

# NEW YEAR'S EVE

## FAMILY-STYLE

### WINTER GREENS & POACHED PEAR SALAD

blue cheese crumble, citrus

### BURRATA

greens, prosciutto, pumpkin bread, burnt onion jam

### SMOKED BLACK COD BRANDADE

grilled baguette

### CHARCUTERIE PLATE

### BAKED OYSTERS

spinach, parmesan, tellicherry peppercorns

## SMALL PLATES

select one

### CHARRED BABY CARROTS

preserved lemon labneh, marcona almond dukkah

### CHESTNUT AGNOLOTTI

uni butter

### LINGUINI & CLAMS

cardinal sauce

### STEAMED MUSSELS

nduja, mama lil's peppers

## MAINS

select one

### HALIBUT MI-CUIT

piperade, chorizo, spanish olive oil

### CEDAR PLANK SALMON

stuffed clams, carnival cauliflower, za'atar spice, ikura beurre blanc

### DRAPER VALLEY FARMS CHICKEN CHASSEUR

smoked potatoes, foraged mushrooms, winter truffle

### JAMAICAN-STYLE BRAISED PAINTED HILLS BEEF

creamy stone ground corn grits, berbere-spiced collard greens

### MOROCCAN-SPICED LAMB CHOPS

romanesco, ratatouille, rosemary jus

## DESSERT SPREAD

### CHEESE

fig jam, smoked grapes, crisps

### STICKY TOFFEE PUDDING

cajeta sauce, tahitian vanilla bean ice cream

### SIX SEVEN KEY LIME PIE

### ASSORTED PETIT FOURS

six | seven  
AT THE EDGEWATER