

# 67 LOUNGE NEW YEAR'S EVE

## SMALL & SHARED PLATES

<b>WINTER GREENS &amp; POACHED PEAR SALAD</b> blue cheese crumble, citrus	\$22
<b>BURRATA</b> greens, prosciutto, pumpkin bread, burnt onion jam	\$27
<b>LOBSTER ROLL</b> celeriac, calabrian chili aioli, brioche bun, french fries	\$30
<b>SMOKED BLACK COD BRANDADE</b> grilled baguette	\$24
<b>CHARRED BABY CARROTS</b> preserved lemon labneh, marcona almond dukkah	\$14
<b>BAKED OYSTERS</b> spinach, parmesan cheese, tellicherry peppercorns	\$26
<b>STEAMED MUSSELS</b> nduja, mama lil's peppers	\$25

## MAINS

<b>HALIBUT MI CUIT</b> piperade, chorizo, spanish olive oil	\$54
<b>CEDAR PLANK SALMON</b> stuffed clams, carnival cauliflower, za'atar spice, ikura beurre blanc	\$54
<b>DRAPER VALLEY FARMS CHICKEN CHASSEUR</b> smoked potatoes, foraged mushrooms, winter truffle	\$46
<b>JAMAICAN-STYLE BRAISED PAINTED HILLS BEEF</b> creamy stone ground corn grits, berbere-spiced collard greens	\$48
<b>MOROCCAN-SPICED LAMB CHOPS</b> romanesco, ratatouille, rosemary jus	\$62

## SWEETS

<b>STICKY TOFFEE PUDDING</b> cajeta sauce, tahitian vanilla bean ice cream	\$12
<b>SIX SEVEN KEY LIME PIE</b>	\$12
<b>LEMON-RICOTTA CHEESECAKE</b> macerated berries, citrus	\$12

six | seven  
AT THE EDGEWATER