

**HAPPY NEW YEAR!**  
**12.31.2024**

**FIRST COURSE**

AG GRILLED SOURDOUGH  
roasted bulgarian white cheese, fig, honey, mustard green

GRILLED BLACK EYED PEA & ENDIVE SALAD  
white truffle, celery, kohlrabi, pickled mustard seed vinaigrette

**SECOND COURSE**

BROILED MAINE LOBSTER  
sweet peppers, lobster & tomato bechamel, preserved lemon

CONFIT DUCK CAPPELLETTI  
duck consommé, mascarpone, orange

**THIRD COURSE**

WAGYU STRIPLOIN\*  
peppercorn-beef jus, TX squash & potato pave, hot mustard aioli,  
charred broccoli, fontina, horseradish

**FOURTH COURSE**

HAZELNUT MILLE FEUILLE  
cream, cherry, hukambi chocolate sorbet



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

*19% gratuity will be included for parties of 6 or more.*

ARLO  
GREY