

# new year's eve 2017

75 pp

## FOR THE TABLE +18

### OYSTERS

mignonette

### CHARCUTERIE

foie & chicken rillettes  
frommage de tete  
crispy trotter  
corned beef terrine

### CAVIAR & CREPES

sea urchin aioli

## WINE PAIRING

WINES PAIRED  
WITH EACH COURSE  
30 PP

## FEATURED BUBBLES

### CHENIN BLANC

collin  
cremant de limoux nv  
languedoc, FR 52

CHARDONNAY,  
PINOT NOIR & MEUNIER  
aubry

champagne rosé nv  
montagne des reims, FR 120

CHARDONNAY,  
PINOT NOIR & MEUNIER  
krug

'grande cuvée' brut nv  
cote de blancs, FR 400

## FIRST COURSE

### WINTER CITRUS

horseradish yogurt  
beets, pistachio

### DELICATA SQUASH

quince, sheep's milk feta  
chermoula

### CRAB & PUMPKIN CROQUETTES

sea urchin aioli

### CHICORY SALAD

walnut, tuna bottarga  
meyer lemon

## SECOND COURSE

### ROOT VEGETABLE LASAGNA

squash & caper sauce  
pine nuts

### ESCARGOT

polenta, ham, garlic, parsley

### SWISS CHARD & POTATO GNOCCHI

smoked duck sausage  
sunchoke

### PARSNIP CHOWDER

smoked cod, clams, brioche

## ENTREE

### SLOW ROASTED RED CABBAGE

mushroom conserva  
freekeh, black garlic

### GRILLED SWORDFISH

cauliflower, blood orange, fennel

### YOUNG CHICKEN

pomme puree, mustards  
sherry & brown butter jus

### RACK OF LAMB

charred cabbage, shiitake, onions

### CHOUCRUTE GARNIE FOR 2 +10/pp

a pot of sauerkraut  
pork rack, belly, shoulder and sausage

### HAPPY VALLEY RIBEYE FOR 2 +20/pp

beef cheek & potato ragout  
beef fat hollandaise  
brussels salad  
fermented onion salsa verde

## DESSERT

### CHOCOLATE TART

### HONEY CUSTARD

### BROWN BUTTER WALNUT CAKE

### AMARO ICE CREAM FLOAT

**a.kitchen**

RITTENHOUSE SQUARE