

THE RAMSPECK



NEW YEAR'S EVE MENU

1ST COURSE

Lump, wild caught crab cake served with corn purée

2ND COURSE

Mixed butter greens with golden tomatoes, cucumbers, and toasted hazelnut breadcrumbs; topped with shaved manchego, dressed with avocado dill vinaigrette

3RD COURSE

Consommé made from richly flavored and clarified stock, garnished with chilled celery leaf

4TH COURSE

Short rib osso buco dressed with a decadent veal demi-glace

Side of lobster au gratin - sliced yellow potato baked in a rich and creamy lobster cheese sauce, topped with seasoned breadcrumbs and a fried lobster crouton

Side of woodfire grilled broccolini - tenderstem baby broccoli roasted over woodfire grill with hints of oak and hickory

5TH COURSE

Goat cheese panna cotta topped with Chef-created raspberry "caviar" served over vanilla bean creme anglaise

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