



**Monday, December 31<sup>st</sup>, 2018. New Year's Eve Bar Menu**

4PM-10:30PM A la Carte Bar Menu

**Small Plates**

*Fried Goat Cheese with Chickpea Purée and Arugula 9*

*Beggars Purse of Smoked Salmon, Salmon Roe Caviar, & Crème Fraîche (gf) 12*

*Mini Crab Cakes with Charred Octopus Medallions (gf) 14*

*Local Honeynut Squash Gnocchi and Parmesan Cream 16*

*Duck Confit with Fresh Cortecce Pasta in a Sun-Dried Tomato Red Wine Sauce (gf) 18*

**Entrees**

*Chanterelles and Black Trumpet Mushroom Risotto (gf) 20*

*Cod À Brás, Fresh Cod Omelet, Thin Cut Fries, Cilantro (gf) 22*

*Local NY Strip, Potatoes Dauphinoise, Grilled Chard (gf) 28*

*Leitão da Bairrada, Roasted Suckling Pig, Delicious Potatoes, Orange Slices (gf) 34*

**Desserts**

*Yule Log, Alicante Turrón and Chocolate (n) 9*

*Apple au Gratin, Calvados Reduction 9*

*danny*lledo  
Chef & Sommelier