



SMOKED SALMON

buckwheat blinis, lemon crème fraîche



SEAFOOD ON ICE **

local oysters, little neck clams, jumbo lump crab

Or

BLACK PERIGORD TRUFFLE SALAD **

mâche greens, frisée, castelfranco, toasted walnut, sherry vinaigrette

Or

SEARED FOIE GRAS

brioche French toast, roasted persimmon, blood orange gastrique



YUKON GOLD & BLACK TRUFFLE GALETTE

tender leek, gorgonzola dolce, port wine glaze

Or

JUMBO SEA SCALLOPS **

cauliflower puree, Sturgeon caviar, parsley coulis

Or

CRISPY DUCK BREAST **

quince puree, preserved gooseberry, concord agrodolce



GRILLED HEN OF THE WOOD **

whipped carrot-rutabaga. roasted salsify, pomegranate, ginger glaze

Or

MAINE LOBSTER NEWBURG

pastry crust, lollipop kale, chanterelle, creamy truffle madeira sauce

Or

VENISON TOURNEOS **

whipped celeriac, thumbelina, rapini, lingonberry sauce



ALESSANDRO NEW YEAR’S EVE GRAND FINALE DESSERT

PETITS FOURS

\$195 pp

CULINARY TEAM: CARMEN BELTRAN – JOSE HERNANDEZ – ALESSANDRO DIPIERRO

**** Gluten free items**

ARTISAN



SOUTHPORT, CONNECTICUT
