

# NEW YEAR'S EVE AT JARDINIÈRE

## **LOCAL HALIBUT TARTARE**

french lentil, smoked trout roe, nori

## **CHARLESTON GOLD RICE**

white truffle, kabocha squash, pine nut

## **DUCK RAVIOLO •**

foie gras, chrysanthemum, sesame

## **WAGYU STRIPLOIN**

wild mushroom, chard, bearnaise

## **VALENCIA ORANGE CAKE**

white chocolate, sunchoke, sunflower seed

## **FIRST SEATING – FOUR COURSE CHEF'S MENU \$175**

reservations from 5pm-6:30pm

## **SECOND SEATING - FIVE COURSE CHEF'S MENU \$245**

reservations from 7pm-10pm

includes party favors & champagne toast at midnight

• 2<sup>nd</sup> seating only

live jazz trio beginning at 7pm

menu subject to change

# HELLO 2019