



NEW YEARS
EVE 2019

First Course choice of

Wedge Salad blue cheese, grape tomato, red onion, buttermilk dressing

French Onion Soup rich beef broth, baguette & 1655 gruyere

Foie Gras Torchon gooseberry gastrique, cardomam infused carrot relish
Elizabeth Street Baguette

*Choice of Entrée served with hashbrowns with truffle creme fraiche, creamed spinach & grilled broccolini
with garlic herb aioli, red wine dijonnaise & mushroom hollandaise*

Prime 8 oz Tenderloin Filet 65

Prime 14 oz New York Strip 60

Dry Aged 16oz Ribeye..... 85

Gulf Shrimp with lemon beurre blanc 45

Prime Tenderloin Beef Tartare 42

Dessert choice of

Chocolate Caramel Mousse Cake salted caramel ice cream

Pine Nut and Pomegranate Tart nutmeg chantilly

Stinky Cheese persimmon, housemade jam with sourdough toast

Scoop of Ice Cream pomegranate raspberry, pear brandy, or passion fruit sorbet



Water

Panna6
Pellegrino.....6
Topo Chico4

Fresh Squeezed Juices

Orange4
Grapefruit4
Lemonade3
Green & Apple7

Housemade Sodas

Spiced Pear3
Grapefruit & Chamomile.....3

Merit Coffee

Single Origin “Olayo”5
Espresso “Andino”3
Latte4
Cappuccino4
Stumptown Cold Brew4
Fronks Nut Milk +3

Steeping Room Teas

Iced Black Tea 2
Iced Jasmine Green Tea 2
English Breakfast4
organic black tea
East Side Earl Grey4
organic black tea, bergamot
Moroccan Mint5
robust spearmint & green tea
Lemon Vanilla White5
lemongrass & vanilla scented
Rooibos Chai.....3
*red tea, cardomom, mint,
fennel, black pepper & clove*
Soothe4
*chamomile, peppermint,
raspberry leaf, oat straw*

Beer

Modelo Especial..... 5
Reissdorf Kolsch.....7
Bell’s Amber6
Ballast Point Grapefruit Sculpin IPA.....7
Jolly Pumpkin Calabaza Blanca12
Shacksbury “MMH Bad Boy” Cider8

Michelada

Modelo Especial, house michelada mix,
lime, chili-sugar rim8

Cocktails { 13 DOLLARS EACH }

Gone With the Wind
Pecan infused Old Forester bourbon,
pecan demerara syrup, Fee Brother’s
Whiskey Barrel Aged bitters

Madame Bovary

Brandy Sainte Louise, Lemon,
Giffard Apricot, gold dust

The Year of Magical Thinking

r876 Vodka, Stumptown cold brew,
Caffe Moka, chai syrup, Chaiwalla bitters

La Paloma

Cimarron silver tequila, grapefruit,
lime, Richard’s Rainwater, salt

Alice Through the Looking Glass

Bombay Sapphire gin, Giffard Madagascar
Vanilla, yuzu, cane sugar, Peychaud’s bitters

Elegance or Death

From the Tank Cotes du Rhone,
Giffard Rhubarb, Pierre Ferrand Dry Curacao,
orange, lemon, Richard’s Rainwater

A Wrinkle In Time

Blackwell rum, Barolo Chinato, Giffard
Fraise, Cynar, lemon, Peychaud’s bitters

The Kindness of Strangers

Mezcal Union, Giffard Cassis de Bourgogne,
apple cider, lemon, Angostura bitters

Town & Country Toddy

Old Overholt rye, cinnamon honey, lemon,
Bar Keep Chinese 5-Spice bitters