

# NEW YEARS EVE DINNER MENU

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## COURSE 1

CHOICE OF:

### SALTUS SIGNATURE CRAB BISQUE

dry sherry, citrus tobiko, chives

### WARM GOAT CHEESE SALAD

market greens, roasted beets, spiced pecans, white balsamic vinaigrette

### BRANDIED MUSHROOM SOUP

black truffle, creme fraiche, crispy shallots

### PIMENTO CHEESE GOUGERES

country ham, pickles

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## COURSE 2

CHOICE OF:

### STEAK TARTARE

fried 'single lady' oysters, parsley

### CRISPY SC QUAIL BREAST

pork belly sausage gravy, fermented hot sauce, buttermilk biscuits, fried sage

### BRANDADE CROQUETTES

salt cured cod, whipped potatoes, crispy beer batter, remolaude, lemons

### SWEET POTATO AGNOLOTTI

house made bacon lardons, wilted collards, brown butter sauce

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## COURSE 3

CHOICE OF:

### TOURNEDOS ROSSINI

tenderloin, pommes anna, foie gras, black truffle, maderia sauce

### MARKET FISH EN PAPILOTE

roasted fennel and onions, preserved lemons, carolina gold rice, beurre blanc

### CRISPY PORK BELLY CONFIT

roasted beet relish, potato puree, demi-glace

### CHICKEN ROULADE

parisienne herb gnocchi, butternut squash puree, roasted maitake mushrooms, fines herbs

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## COURSE 4

CHOICE OF:

### ARTISAN CHEESE PLATE

poached pears, local honey, toasted brioche

### CLASSIC CREME BRULEE

blood orange, whipped cream

### CHOCOLATE HAZELNUT TART

shortbread crust, salted caramel

### PROFITEROLES

vanilla ice cream, warm chocolate ganche

HAPPY NEW YEAR!

PLEASE ASK YOUR SERVER FOR SUGGESTED WINE PAIRINGS.