

SALTWOOD

CHARCUTERIE & BAR

2018 NEW YEARS EVE HOLIDAY MENU

FIRST COURSE

Kale Salad

smoked candied pecans, blood orange segments, radish, blood orange vinaigrette

Or

Salt Roasted Beet Salad

house smoked salmon, pickled daikon, pumpernickel crisp, watercress, pea shoots

SECOND COURSE

Johnny Cake

slow roasted pork, lime parsley crema, crispy fried black eyed peas

Or

Lamb Chop

pomegranate molasses, baby lima beans, sausage, apple succotash

THIRD COURSE

Bone-In Ribeye

lyonnaise potatoes, grilled broccolini with crispy garlic and lemon, clothbound cheddar biscuits, demi-glace, smoked butter

Or

Butter Poached Lobster

lobster sausage, truffle risotto, corn fritters, lobster curry emulsion

DESSERT

Smoked Sea Salt Caramel & Banana S'mores

chocolate macaron, toasted banana marshmallow, raspberry champagne sorbet

\$75 per person

\$28 for kids

**not inclusive of tax and gratuity*