



New Years Eve

THE MARKET PLACE

First Course

WOOD ROASTED BEET SALAD

CITRUS, FETA, PISTACHIO, BITTER GREENS

LEEK & POTATO BISQUE

CRISPY SKINS, HERB OIL, SHERRY, TROUT ROE

BUTTERMILK FRIED QUAIL

MANCHESTER FARMS QUAIL, CHILI CRISP,
CREAMED GREENS, SMOKED HAM HOCK

Second Course

WOOD GRILLED RIBEYE

10 OZ, CELERIAC PUREE, BOURBON
ROASTED MUSHROOMS, RED WINE DEMI

WILD MUSHROOM TAGLIATELLE

HOUSE MADE PASTA, MUSHROOM BORDELAISE,
THOMASVILLE TOMME, TRUFFLE BUTTER, LEMON, HERBS

PAN ROASTED TROUT

SUNBURST FARMS TROUT, KALE, BEURRE MONTE,
ANSON MILLS HEIRLOOM MIDLAND PEAS,
SUNCHOKE CHIPS

Third Course

STICKY TOFFEE PUDDING

DATES, CARAMEL,
VANILLA BUTTERMILK ICE CREAM

VANILLA & CHOCOLATE CHEESECAKE

WILD BERRY, TOASTED ALMOND,
HONEYCOMB BRITTLE

