

# THE BEEHIVE

**NEW YEAR'S EVE 2019**  
**A LA CARTE 5PM-8PM (SEE OUR A LA CARTE MENU)**

**PARTY WITH US AFTER 9PM**

**LIVE MUSIC & PRIX FIXE \$135**

## **HORS D'OEUVRE**

Chef's Selection Canape with Glass of Domaine Chandon "Library Dosage Brut"

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### **FIRST**

*choose one*

#### **TRUFFLED FRENCH ONION SOUP**

Beef Short Rib, Rosemary Crouton

#### **LAMB TOSTADA**

Fermented Pineapple Salsa, Egg, Avocado, Blue Corn Tortilla

#### **BUFFALO BRUSSELS SPROUTS**

Yogurt Dip Veg

#### **BEEF TARTARE**

Preserved Lemon, Sunchoke Chips

#### **BABY BACK RIBS**

"Fall off the Bone"

#### **RED SNAPPER CRUDO**

Puffed Wild Rice, Citrus, Bonito Flake

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### **SECOND**

*choose one*

#### **LOBSTER RISOTTO**

Forest Mushrooms, Pecorino, Truffle Butter GF

#### **DUCK BREAST**

Celery, Mint & Almond Salad, Parsnip Puree, Persimmon Glaze GF

#### **NY STRIP LOIN**

Marinated Broccolini, Taleggio Sauce, Grilled Lemon GF

#### **BLACK BASS**

Black Rice, Clemantine, Treviso, Romesco GF

#### **CAULIFLOWER STEAK**

Cauliflower Puree, Walnut & Caper Salsa Verde Veg

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### **THIRD**

*choose one*

#### **CRANBERRY-APPLE CROSTATA**

**FLOURLESS CHOCOLATE CAKE** GF

**MAPLE POT DE CREME**

**MENU SUBJECT TO CHANGE**