

a very waxy NYE tasting menu

12.31.2020

snacks

queen's maui-an roll stuffed with always something ham & bechamel

spruce cured salmon cornet

cold fried chicken with ramped up buttermilk

spanish anchovy with preserved oles tomato on our brioche

pickled east coast oyster, cause... new years!

chilled new england lobster salad with charred citrus & winter endive

roasted wild striped bass, sweet potatoes roasted in joe's sweet potato miso, winter truffle butter

braised beef chuck & hudson valley foie gras tart with pickled sunchoke & braising jus, served with sunchoke & oles spinach dip, malted mulitgrain sourdough "porridge bread"

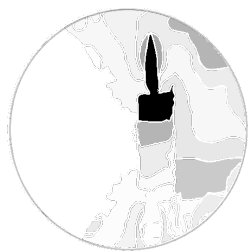
tulip tree triple cream cigarillo with spiced rhubarb jam

olive & sinclair organic chocolate mousse & black sesame

citrus macarons

for new year's day

a cup of hoppin' john for lunch to start 2021 off right



waxlight
BAR A VIN