

NEW  
YEAR'S  
EVE  
2019

THE  
WILSON

please select one from each course

## FIRST

GRAVLAX

*black seed bagel chips, clabbered cream,  
lemon jam, shallot caper crumble*

BRUSSELS SPROUT TACOS

*lavash, pepper jam, caramelized yogurt*

LIVE SCALLOP CRUDO

*nduja, crispy fingerlings,  
aleppo pepper, black truffle aioli.*

## SECOND

MAINE LOBSTER CHOWDER

*Guanciale, Heirloom Potatoes, Caviar*

TENDER LETTUCES + TORN HERBS

*toasted seeds & crumbs, citrus dressing*

SHAVED CAULIFLOWER SALAD

*chardonnay raisins, green apple, almonds, honey tahini*

## THIRD

BLUE CRAB CARBONARA

*spaghetti, guanciale, calabrian chilies, basil crumbs*

VEAL CHOP MILANESE

*calabrian chili butter, burrata, fennel, greens*

TRUE NORTH SALMON

*chanterelles, cannellini beans, pickled mustard*

## FOURTH

SMASHED BLACK FOREST CAKE  
IN A JAR FOR TWO

ALMOND-CRUSTED HEIRLOOM APPLE  
& MARZIPAN STRUDEL

*salted caramel gelato*

FLOURLESS CHOCOLATE CAKE

*white chocolate gelus shot, chocolate sorbet*