

# LOFT & CELLAR

## *NYE 2018 Six Course Tasting Menu w/ Cocktail Pairings*

*\$75 per person (plus tax)*

### **Soup**

Smoked Potato Turnip Soup, Cornbread Croutons, Apple Cider Reduction, Candied Radish

*(Cocktail pairing #1; served warm)*

### **Salad**

Butter Lettuce, Smoked Shrimp Aquachile, Apples, Green Goddess Dressing

### **Veggie**

Rice Grits, Succotash, Red Pepper Gravy, Stem Relish

*(Cocktail pairing #2)*

### **Fish\***

Blackened Trout, Mole Verde, Winter Squash Hash, Red Cabbage Cream Sauce

*(Cocktail pairing #3)*

### **Duck\***

Duck Jamaican Patty, Collard Green Pickliz, Sweet Potato Mayo, Toasted Coconut

### **Dessert**

Farina Cake, Sorghum Buttercream, Smoked Pecan Granola, Sorrel Pear Ice Cream

*(Champagne toast!!!)*

***\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your RISK of foodborne illness, especially if you have certain medical conditions.***