



INSPIRED • CUISINE

# NYE 22

NEW YEAR'S EVE

LIVE MUSIC BY THE SHALALAS

**Artisinal Breads & Butter Service**

**Holiday Amuse Bouche**

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**Winter Squash, Coconut and Curry Bisque**

spiced apples, toasted walnut

**Tender Winter Greens**

goats cheese fondue, roasted roots, fennel, dukkha, ginger pear dressing

**“Alberts Leap” Tallegio” Cheese Brûlée**

maple sugar, remoulade, seabuckthorn gel, chili dust

**Creamy Escargot in Pastry**

roasted farm butternut, shallot, fennel pollen cream, seabuckthorn gel

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**AG Signature Tenderloin of Beef with Almond Brie Crust**

**Pan Fried Rainbow Trout Fillet and Lobster Ragout**

**Whiskey and Honey Brined Breast of Chicken**

**Vegetarian Risotto**

winter squash, parmesan, forest mushrooms, tapioca cracker

*\*All proteins served with celeryroot parmesan pave and roasted winter vegetables*

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**Palate Cleanser**

champagne pear and candy cane sorbet

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**Handmade Holiday Gelato**

**Baileys Milk Chocolate Mousse Bar**

dulce de leche, frosted cranberry, white chocolate cream



**\$139**

per person plus tax and gratuity

*farm-to-table inspired menu*

Reservations available between 5pm - 10PM

Visit [agcuisine.com](http://agcuisine.com) to book your table today!