

ARROWS RESTAURANT

CHEFS/OWNERS CLARK FRASIER and MARK GAIER
EXECUTIVE CHEF JUSTIN WALKER
NEW YEAR'S EVE
Sample Menu

OPTIONAL TO START

Israeli Osetra caviar service 125.00

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Crispy potatoes with domestic caviar, sieved egg, caper berries, and crème fraiche 24.00

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Deep fried oysters with a smoky garden pepper relish, bacon bits and sage 25.00

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Smoked chicken dim sum with numb and hot sauce and celery salad 22.00

FIRST COURSE

Creamy Jerusalem artichoke soup with a chervil profiterole

SECOND COURSE

*House cured prosciutto with a sweet potato flan, pumpkin seed oil,
curried pepitas and baby greens*

THIRD COURSE

Justin's gnocchi with a preserved lemon butter sauce and fresh herbs

FOURTH COURSE

Trio of Festive Sorbets: champagne, ice wine, lemon

FIFTH COURSE

*Tenderloin of beef au poivre with cognac crème sauce, rosti potatoes
and a sweetbread, brussel sprout and Medjol date brochette*

or

Steamed Maine lobster with spinach and leek gratin, drawn butter and honey glazed carrots

OPTIONAL CHEESE COURSE

*Vermont cheddar cheese fondue with grilled pear brochettes,
and house made brioche 17.00*

DESSERT

*Chocolate mousse with pecan florentine, clementine sherbert,
and a ginger-orange sauce*

\$95 per person