

# NEW YEAR'S CELEBRATION

December 31, 2024

## GRAPPA POACHED OYSTER SHOOTER

### CELERY ROOT BISQUE

*caviar, brioche crouton, foie gras mousse*

*or*

### CHESTNUT AGNOLOTTI

*miso, caramelized leeks, meyer lemon*

### SEARED FOIE GRAS

*parsnip coconut financier, huckleberry*

*or*

### DUNGENESS CRAB CRESPELLE

*buckwheat crepes, porcini bechamel*

### LOBSTER & BLACK TRUFFLE RISOTTO

*caramelized red kuri squash, candied pinenuts, mugolio*

*or*

### ROASTED DELICATA SQUASH

*swiss chard, honey-poached cranberries, parmesan foam*

### AMERICAN WAGYU RIBEYE

*potato pave, brussels sprouts, caramelized leeks, pomegranate brown butter*

*or*

### SEARED SCALLOPS

*blood orange gel, parsnip, hazelnut beurre monte*

### CARAMEL POPCORN ICE CREAM SUNDAE CAKE

*ruby chocolate magic shell, za'atar popcorn ice cream, red velvet beet cake*

*Joshua Hart, Executive Chef of Copperleaf Restaurant & Bar*

**Copperleaf**  
Restaurant & Bar

