

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

