



NEW YEAR'S PRIX FIXE MENU

80 PER PERSON

FIRST COURSE

CHESTNUT SOUP

Crème Fraîche, Sherry Reduction, Micro Greens, Olive Oil

OR

ROASTED BEET SALAD

Truffle Goat Cheese, Honey Vinaigrette, Raspberry Reduction, Crostini, Micro Greens, Olive oil

SECOND COURSE

WILD MUSHROOM TOAST

Roasted Garlic Cream Cheese, Pickled Shallot, Balsamic Reduction, Micro Greens, Olive Oil

OR

BEEF TARTARE

Truffle Aioli, Cornichon, Radish, Crostini, Olive Oil, Fine Herbs

THIRD COURSE

PAN SEARED ATLANTIC SALMON

Cream of Loroco Risotto, Herbed Lemon Butter, White Truffle Oil

OR

BRAISED BEEF SHORT RIBS

Cauliflower Puree, Leek, Radish, Vincotto Sauce

FOURTH COURSE

THREE LAYER CHEESECAKE

Lime Ganache, Morello Cherry, Compressed Thyme Pears, Cristal Poppy Seed

OR

DARK CHOCOLATE GANACHE

White Chocolate Hazelnut Namelaka, Cayenne Meringue, Strawberry Gel

welcome@ambrose-restaurant.com (603) 772-7673