

NEW YEARS



AT CARPENTERS HALL



SHARED PLATES

PRICED A LA CARTE OR TRY THEM ALL FOR \$28

HUSH PUPPIES ELOTES STYLE 10

grilled corn, pickled pepper mayo, cotija, kettle corn powder

DEVILED EGGS 11

crispy & smoked, pimentón mayo, fresh herb salad

WHIPPED PIMENTO CHEESE 16

country ham, hot honey, 'pretzel' biscuits

BEEF TARTARE * 17

pickled mustard seed mayo, bottarga, grilled sourdough

PRETZEL BISCUITS 8

grilled green onion tahini, red wine vinaigrette, bulgarian feta, dill

FRESH OYSTERS 18 HALF DOZEN / 36 DOZEN

housemade cocktail sauce, rosé champagne mignonette + \$15 caviar bump

PRIX FIXE - FAMILY STYLE

\$75 PER GUEST

FIRST COURSE

ESPRESSO-CURED SMOKED BEETS

fromage blanc goat cheese, candied pecans, toasted sourdough

SECOND COURSE

CHOOSE ONE ENTREE

DUCK TWO WAYS

duck confit leg and applewood-smoked duck, smoked champagne grape & brandy grape jus

DOVER SOLE LOBSTER ROULADE

champagne tarragon beurre blanc

ZAATAR-SPICED WHOLE ROASTED CAULIFLOWER (V)

fire-roasted pepper-cashew purée, herb salad, smoky fennel dukkah

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SHAREABLE SIDES

ROASTED BABY CARROTS WITH TURMERIC-INFUSED LABNEH

TRUFFLE MAC & CHEESE WITH GARLIC BREAD CRUMB

HUNDRED-LAYER CRISPY HERB POTATO

DESSERT

BLACKOUT CAKE

dark chocolate cremeux, sea salt caramel, bourbon gelato



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.