



HUNT ROOM

EST'D 1927
SOCIAL CLUB • TAVERN

NEW YEAR'S EVE 2024

AMUSE

SHRIMP COCKTAIL

Poached Shrimp, House Cocktail, Hot Sauce "Caviar"

1ST COURSE

(choose one)

GOOD FORTUNE STEW ^{GF}

Corned Beef, Blackeyed Peas, Collard Greens

MINISTRONE ^{GF V}

Tomato, Mirepoix, Greenbeans, Ditalini

ROASTED ROOT SALAD ^{GF V}

Roasted & Chilled Beet & Butternut Squash, Mixed Greens, Feta, Candied Pecans, Dried Cranberries, Radish, Honey Balsamic Vinaigrette

2ND COURSE

(choose one)

PORK BELLY & KIMCHI ^{GF}

Crispy Bourbon Glazed Pork Belly, House Made Kimchi, Cucumber Salad, Crispy Garlic

MUSHROOM TOAST ^V

Sautéed Wild Mushrooms & Pearl Onion, Greenpeppercorn Demi, Ciabatta Toast, Chive Crème, Sweet Drop Peppers

VENISON MEATBALLS

Italian Venison Meatballs, Sunday Tomato Sauce, Mozzarella, Parmesan Crisp

3RD COURSE

(choose one)

HUNTER'S BEEF ^{GF}

Pan Seared Prime Rib, Horseradish, Parsnip & Potato Puree, Duck Fat Collard Greens, Tomato Confit, Potato Crisp

AVA RIGATONI ^V

AVA Vodka Sauce, Rigatoni, Local Mushrooms, Sundried Tomato, Parmesan Bread Crumb Topper, Toasted Pine Nuts

BRAISED PORK BOWL ^{GF}

Braised Pork Shoulder, Egg Noodles, Collard Greens, Carrot, Dashi, Toasted Sesame Seed, 6 Min Egg, Chili Oil

FRIED FLOUNDER

Lemon Zest & Panko Breaded Flounder, Creamy Cheddar Grits, Duck Fat Collard Greens, Charred Lemon

DESSERT LOUNGE

Ask your server for your VIP Pass to the NYE Bubbles Lounge & Dessert Bar.

Hazelnut Tartlet, Petite Fours, Macarons, House Made Truffles, Chocolate Strawberries, Red Velvet Cake, Cranberry White Chocolate Cake, Seasonal Cream Puff, Lemon Bars, Vegan Petit Fours

^{GF}: GLUTEN FREE ^V: VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please advise your server of any food allergens.