

..... NEW YEAR'S EVE DINNER



The Garrison

CAVIAR

herb bellini, crème fraiche, chives
Saint-Hilaire Brut

CHESTNUT SOUP

roasted chestnuts, double reduced cream
Dr. Hermann Riesling

SEA SCALLOP

parsnips puree, dehydrated parsnips, pomegranate
Duckhorn Decoy Sauvignon Blanc

DUCK CONFIT

blackeye pea cassoulet, fall squash, gala apple
Argyle Pinot Noir

~ intermezzo ~

APPLE CIDER SORBET

VENISON BOLOGNESE

cheese tortellini, ricotta, brown butter crumbs, crispy shallots
Carefully Selected Cabernet Sauvignon

NEAPOLITAN MOUSSE

12.31.24