



The Garrison

PANTRY ROOM CHEF TABLE

~ caviar ~

CAVIAR TASTING

crispy potato, crème fraîche, shallots

~ appetizer ~

BISON TARTAR

*bison eye of round, truffle foam,
yolk gel, umami, shaved truffle*

~ soup ~

MIDWESTERN NEW YEAR

*ham hock consommé, black eyed peas,
braised collard greens*

~ salad ~

CHAMPAGNE SALAD

spring mix, carbonated berries, sunflower brittle

~ foie ~

FOIE GRAS CRÊPES

foie, fig jam, port reduction

~ seafood ~

BUTTER POACHED LOBSTER

butternut purée, shaved asparagus, tomato confit

~ intermezzo ~

APPLE CIDER SORBET WITH CHAMPAGNE

~ entrée ~

PRIME FILET

*madeira braised mushrooms, baby carrots,
apple brandy demi, parsnip purée*

~ desserts ~

YULE LOG

dark chocolate, sponge cake, cherry

MIGNARDISES

bonbon, pâte de fruit, macaroon

12.31.25