

Cheers to A NEW YEAR



TUESDAY, DECEMBER 31 EDISON, CRAFT ALES + KITCHEN

First Course

OYSTERS ROCKEFELLER*
creamy spinach | breadcrumbs

wine pairing - jean-luc joillot, brut, cremant de bourgogne, france

Second Course

COMPRESSED MELON SALAD 
prosciutto | watercress | feta cheese
saba vinegar & pistachio oil

wine pairing - cakebread cellars, chardonnay, napa valley, 2021

Third Course

**6oz PRIME BEEF TENDERLOIN &
SEARED SCALLOPS*** 
grilled pecans | maitake mushrooms
fingerling sweet potatoes | chimichurri

wine pairing - orin swift, red blend, "papillon", napa valley, 2021

Fourth Course

**CHOCOLATE & CRANBERRY
BREAD PUDDING**
bourbon anglaise | vanilla ice cream
cranberry compote

wine pairing - jackson-triggs, vidal, "reserve" canada, 375ml, 2019

ADULTS | 120 - WITH WINE PAIRING | 160
CHILDREN 6-12 | 30

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan  contains nuts

*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.

Please notify us of any food allergy.
A service charge of 20% will be added for all parties of 8 or more