

HOMER ST

CAFE AND BAR

HSCB NEW YEARS EVE - December 31st 2016

\$75 per person – select one item from each course

SNACK

smoked trout rillettes, apple jelly, caviar, avocado mousse

STARTER

hamachi crudo, meyer lemon, melon, caviar, pickled fennel, potato chips
roasted beets, smoked duck, duck yolk aioli, black sesame seed, endive
bison terrine, foie gras, brioche, pickled grapes, quince jam
dungeness crab and squash bisque, crab brandade, crostini

MAIN

bass, squash ravioli, celeriac, sprouts, brown butter
marinated lamb rack and neck, barley, peppers, pickled shimeji, fried cauliflower
braised beef, rotisserie tenderloin, creamed potato, black truffle, roasted carrot
wild mushroom and leek risotto, black truffle, taleggio

DESSERT

chocolate pudding, maldon sea salt, cocoa nibs, honeycomb
black forest trifle, cherry cream, guinette cherry
spiced poached pear, pistachio, maple, crème fraiche, butter sponge cake
cheese plate, apple mostarda, fruit and nut toast

TAKE HOME TREAT

peanut butter and nutella cookies

18% gratuity will be added to parties of 8 or more.

For 10 or more guests, the menu will be served family style.

Menu items are based on availability and subject to change.

Please advise your server in advance of any food allergies or dietary restrictions.



@HomerStCafeBar homerstreetcafebar.com