



# 204 NORTH

KITCHEN & COCKTAILS

CHARLOTTE, NORTH CAROLINA

## *New Year's Eve 2019!*

GLASS OF BUBBLY!

### 1ST COURSE - CHOOSE ONE

**SHE CRAB BISQUE** - GARNISHED WITH A SHERRY & CRAB SALAD

**WARM BRUSSEL SALAD** - SHAVED BRUSSEL SPROUTS, POACHED PEARS, BLUE CHEESE, BACON, WALNUTS, CIDER DRESSING

**BEET SALAD** - ARUGULA, ROASTED BEETS, RADISHES, GOAT CHEESE, ROASTED WALNUTS, BERRIES, STRAWBERRY & VANILLA VINAIGRETTE

**DEVILED EGGS** - CRISPY OYSTERS, BACON TOMATO JAM, FRESH CHIVES

### 2ND COURSE - CHOOSE ONE

**PAN ROASTED HALF CHICKEN** - LOCAL FIELD PEAS, LEMON & ROSEMARY, CARAMELIZED CHICKEN JUS

**POACHED SALMON** - CARAMELIZED SAVOY CABBAGE, BACON LARDONS, GARDEN HERB VINAIGRETTE

**SMOKED DUCK BREAST** - CAULIFLOWER PUREÉ, WARM POTATO SALAD, MARINATED & GRILLED ASPARAGUS, MAPLE JUS

**HERB CRUSTED PRIME RIB** - BAKED POTATO, GRILLED BROCCOLINI, FRESH HORSERADISH, AU JUS

**SEARED SNAPPER** - CRISPY POTATO CAKES, WILD MUSHROOM & FENNEL SALAD, CRÈME FRAICHE

### 3RD COURSE - CHOOSE ONE

**SEASONAL CHEESE CAKE** - PLEASE ASK YOUR SERVER TO HEAR ABOUT OUR CURRENT SEASONAL CHEESECAKE

**SALTED CARAMEL BROWNIE** - INTENSE FUDGE BROWNIE WITH VALRHONA COCOA POWDER & HOUSEMADE CARAMEL SPRINKLED WITH FLAKY SEA SALT, SERVED WITH A SCOOP OF OUR HOUSEMADE VANILLA ICE CREAM

**S'MORES IN A JAR** - HOUSE CHOCOLATE PUDDING, GRAHAM CRACKER CRUMBLE, TOASTED MARSHMALLOW WHIP

