

Dakota

RESTAURANT

Chef Kim Kringlie, Kenny LaCour, & the Entire Staff of
The Dakota Restaurant Welcome You to a Special Dinner on

NEW YEAR'S EVE

Thursday evening, the Thirty-First of December, Two Thousand-Twenty

AMUSE BOUCHE

TO BEGIN

BUTTERNUT SQUASH RISOTTO

crumbled chèvre, toasted hazelnuts

LOBSTER BISQUE

lobster oil; sherry crème fraîche

DUCK CONFIT ON YAM-BACON WAFFLE

apple compote, steen's drizzle

AND THEN...

BUTTERHEAD LETTUCE SALAD

honey crisp apples, roasted walnuts,
danish bleu; champagne vinaigrette

BABY SPINACH SALAD

warm bacon-brown sugar cider vinaigrette;
marinated red onion, boiled egg

SEVENTY-NINE DOLLARS

per person, plus tax and gratuity

FEATURING...

PAN SAUTÉED FILLET OF GULF FISH

jumbo lump crabmeat, lemon butter;
haricots verts, hollandaise

BROWN BUTTER SEARED SEA SCALLOPS

creamy polenta, smoked bacon,
toasted pistachios; citrus gastrique

BEEF WELLINGTON TARTINE

tenderloin of beef;
foie gras-mushroom duxelles,
puff pastry; pommes purée, broccolini

ROASTED RACK OF LAMB

smashed creamer potatoes,
brussels sprouts, heirloom carrots;
honey-fig lamb glaze

THE FINALE

SPICED TEA-POACHED PEARS

blood orange crème fraîche, raspberries

BANANAS FOSTER BREAD PUDDING

homemade ice cream; fosters sauce

DUO OF CHOCOLATE

pot au crème, chocolate pate,
salted caramel

COCKTAIL FEATURES

Pomegranate Cosmo 12

titos, pomegranate syrup, pama, lime

Boulevardier 14

sazerac rye, aperol, dolin rouge

Spicy Mule 12

titos, ginger-serrano syrup, lime, ginger beer

Dakota Margarita 16

herradura, cointreau noir, bitters, agave

Autumn Dream 12

makers mark, lemon, ginger beer, "TDS"
orange bitters

BUBBLY FEATURES

Billecart-Salmon 95 bottle 18 glass

"brut, réserve" mareuil-sur-ay, france nv

Dopff-Irion 40 bottle 11 glass

"rosé, brut," crémant d'alsace, france nv

French 75 15

beefeater gin, billecourt-salmon, lemon juice

WELCOMING 2021...

save 21% on all bottles of Champagnes