

Hill Cafe

dinner

NEW YEAR'S EVE DINNER
Prix fixe 55
includes a glass of champagne

appetizers

lobster bisque
or
duck rilette
vegetable pickles, mustard, country bread
or
beet ravioli
stuffed with herbed goat cheese, baby greens,
white truffle vinaigrette

main dishes

veal chops
carrot puree, asparagus, wild mushrooms sauce
or
vegetarian tajine
squashes, turnip, sweet potato, celery root,
green olives and chickpeas in a light broth,
raisins whole wheat couscous
or
bronzino filet
shitake mushrooms, bok choy, baby potatoes,
pesto, crispy leek

dessert

lemon tart
w/ pistachio crème anglaise
or
baked cheese
apple compote, blueberry coulis

small plates

burrata 11
pepper jam, basil pesto
and grilled country bread

crab & shrimp fritters 11
mango and avocado salsa

tuna tartare 12
crispy wonton, jalapeño, sesame seeds,
radish and cucumber

onion soup 10
gratinée

house salad 9
beets, kohlrabi, cucumber, arugula, sweet onions,
goat cheese croquette, herbs vinaigrette

burgers

*served on brioche bread w/ french fries
and salad*

beef burger 18
caramelized onion, tomato and fried egg

main dishes

salmon papillote 23
banana leaf salmon papillote, fennel ratatouille,
choice of green couscous or mashed potatoes

rib eye steak 28
hand cut french fries and peppercorn sauce

roasted cornish hen 22
mashed potatoes, spinach, mushrooms,
port wine sauce

fresh parpadelle 18
beef ragout, shitake mushrooms, pearl
tomato confit and port wine

vegetarian stew 22
slow cooked chickpeas, lentils and swiss chard
in adobo tomato sauce, scallion millet pancake

Free late food snacks available after midnight