

D E G R E E S
BISTRO

-New Year's Eve Dinner-

December 31, 2025

AMUSE-BOUCHE

First

GINGERED KABOCHA SQUASH BISQUE
FARMER MARKS LIGHT, WARMING SPICES, SPICED PEPITAS

OR

GEORGETOWN FARMER SALAD
GREEN LEAF BITTER, CITRUS PEARLS, POLE BEANS, FIGS, DRUNKEN GOAT,
BLOOD ORANGE VINAIGRETTE

Second

NOVA SCOTIA BASS
GLAZED RADISH, ROASTED FENNEL, PICKLED RAMP BUTTER

OR

BEEF BONE MARROW BRAISED
CHIVE-ESPELETTE OIL, CREAMED POMMES MOUSSELINE

Third

SPONGE CARROT CAKE
WARM SPICES, CITRUS NOTES OF PINEAPPLE AND COCONUT

OR

LEMON MERINGUE TART
SHORTBREAD TART SHELL, LEMON CURD, TOPPED WITH SWIRL OF MERINGUE