

New Year's Eve

at Table 45

4 course prix fixe menu \$80*

Starters

choice of one:

Citrusy Winter Salad

local greens, citrus segments, mint, roasted pine nuts, fennel, shaved pecorino

Cauliflower Soup

red & green grapes, marcona almonds, chives, roasted cauliflower florets

Second Course

choice of one:

Scallop Crudo

ginger-citrus broth, mint leaves, chives, red fresno chili, melon pearls

Maple Syrup Roasted Squash

squash, coconut yogurt, cornbread crumble, crispy sage leaves, shaved parmesan cheese

Burrata

Black Mission figs, sliced coppa, prosciutto cracker, candied pistachios, homemade balsamic vinegar

Grilled Spanish Octopus

smoked labneh, marble potato, celery leaves, cucumber, salsa verde, Spanish paprika

Entrée

choice of one:

Red Snapper & Carrots

carrot puree, roast heirloom carrots, crispy migas, scallions, carrot jus

Beef Tenderloin

sherry smoked bacon wrapped fillet, truffle mash, charred pearl onions, herb oil, Malbec sauce, charred scallions

Bay Scallops Risotto

squid ink risotto, brown butter pine nuts, parmigiano foam, crispy leeks

Eggplant Caponata & Ricotta Gnudi

Homemade tomato sauce, zucchini, squash, mint leaves tossed with basil vinaigrette, pepitas, cranberries

*sans tax & gratuity

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Dessert

choice of one:

Cappuccino Cheesecake

with Gianduja ganache & praline nougat

Champagne Sorbet

with milk sponge & shattered fruit

Flourless Chocolate Cake

with red fruit & raspberry sorbet

Happy New Year from all of us at the
InterContinental Cleveland

*sans tax & gratuity