

NYE

2021

AMUSE BOUCHE
SEVRUGA CAVIAR, POTATO, HORSERADISH, CHIVE

Paired with Canard Duchene Brut

- 1ST -

FIREFLY FARMS MOUNTAIN TOP BLEU CHEESE

noble tonic sherry vinegar, hazelnut crumble, firebadger beets, horsecreek farms honey

PALMETTO PURPLE SWEET POTATO DUMPLING

apple consommé, turnip, ginger, mizuna

Paired with Maison Saleya Rose

- 2ND -

SMOKED CARROT CUSTARD

blood orange, fermented koginut squash, rye lavash

FOIE GRAS TORCHON

pickled cherry jam, mountain rose apple compote, leek ash, toasted house sourdough

Paired with Esprit de Silene Languedoc Blanc

- 3RD -

BLACK GARLIC SHOYU BRINED DUCK BREAST

mustard seed apple caramel, nasturtium gel, brown butter, confit pearl onion

CHESTNUT & RICOTTA CAPPELLETTI

celery root puree, coffee foam, chervil

Paired with August Briggs Carneros Pinot Noir

- 4TH -

A5 WAGYU RIBEYE

winter truffles, parsnip textures, ember roasted beet demi

PORCINI MUSHROOM

parsnip textures, cacao nib soil, winter truffles, parsley foam

Paired with Cellier des Princes Chateauneuf de Pape

- 5TH -

SPLIT CREEK FARM CHEVRE SEMI FREDDO

cream sherry poached pear, walnut praline, honey caramel

HUMMINGBIRD PETITE GATEAU

pecan pain de gene, banana mousse, pineapple compote, salted caramel

Paired with Klinker Brick Albarino

- 6TH -

CHAI PAVLOVA

yuzu curd, black sesame mousse, benne seed tuile, citrus marmalade

BROWN BUTTER SAGE CAKE

all spice cremeaux, honeynut squash compote, brown butter crumble, blood orange sorbet

Paired with Gianni Moscato d'Asti

7TH

MINIATURE KINSEY CAKE

honey soaked chocolate cake, milk chocolate mousse,
dark chocolate glaze, white chocolate

Paired with Robert Foley Vineyards "Conclusao" Port

Reservations

To join us for dinner on December 31st, 2021

please visit opentable and click the NYE at The Honey Hive Experience.

Cost per person is \$125 with additional wine pairing \$150

The Honey Hive | 563 King Street | thehoneyhivechs@gmail.com | 843.576.4700