

Happy New Year from Amani's BYOB!

Pre Fixe Four Course Menu | **\$85 per person**
Includes Glass of Champagne and Homemade Limoncello

First Course

Maine Lobster Bisque
Sherry Reduction, Chive Espuma

Kennett Square Mushroom Soup
Exotic Mushrooms, Fresh Herbs, Cream

Field Green Salad
Grapefruit Vinaigrette, Goat Cheese, Roasted Beets, Crushed Hazelnuts

Baby Frisee Salad
Dijon Vinaigrette, Sous Vide Egg, Pancetta, Roasted Red Onions, Toasted Pine Nuts, Blue Cheese Crumbles

Arugula Salad
Pear Balsamic Vinaigrette, Nutmeg Toasted Pecans, Smoked Gruyere, Caramelized Pear

Second Course

Duck Confit Egg Roll
Brie, Cranberries, Napa Cabbage, Dijon Dipping Sauce

Blue Crab Crepes
Saffron Cream Sauce, Garlic Herb Ricotta, Roasted Red Pepper Coulis, Herbed Bread Crumb

Baked Oysters Oreganata
Blue Point Oysters, Panko, Fresh Oregano, Meyer Lemon Butter Sauce

Goat Cheese Gnudi
Roasted Mushrooms, Ricotta, Balsamic Glaze, Truffle Sabayon, Crispy Leeks

Yellowfin Tuna Poke Canape
Green Onion Aioli, Sesame, Soy Pickled Mushrooms, Teardrop Peppers, Scallions, Grilled Flatbread

Berkshire Pork Belly Cassoulet
San Marzano Tomatoes, Cannellini Beans, Sage, Rosemary, Grilled Focaccia



Third Course

Seared Sea Scallops - Blood Orange Vinaigrette

Parsnip Puree, Ginger Sesame Snap Peas

Sous Vide Pork Porterhouse - Smoked Tomato Confit

Potato Au Gratin, Sautéed Haricot Vert

Wasabi Crusted Yellowfin Tuna - Lemongrass Dashi

Sautéed Baby Bok Choy, Coconut Infused Forbidden Rice

Crispy Quail - Cranberry Gastrique

Chili Maple Sweet Potatoes, Pancetta Braised Brussel Sprouts

Porcini Dusted New York Strip Steak - Roasted Pepper Demi-Glace

Truffle Whipped Potatoes, Sautéed Asparagus

New Zealand King Salmon - Meyer Lemon Beurre Blanc

Roasted Cauliflower, Hazelnut Quinoa

Dessert

Champagne and Pomegranate Sorbet

Strawberry Compote, Pomegranate Seeds

Espresso Crème Brûlée

Blood Orange Supremes, Raw Sugar Brulee

Pumpkin Cheesecake

Bourbon Soaked Walnuts, Ginger Snap Crust, Cinnamon Whipped Cream

Pear Cranberry Crisp

Crème Anglaise, Vanilla Ice Cream, Cinnamon Whipped Cream

Chocolate Bread Pudding

Brandy Cherries, Pecans, Cherry Anglaise, Vanilla Bean Whipped Cream

Jonathan Amann – Executive Chef/Owner

Jeanine Amann – General Manager/Owner

*Menu items are subject to change prior to New Year's Eve

Amani's BYOB

103 East Lancaster Ave., Downingtown, PA 19335

484-237-8179

Open every day for lunch & dinner with brunch every weekend



Local Ingredients Provided by:

Milky Way Farm and Chester Springs Creamery of Chester Springs, Amazing Acres Goat Dairy of Elverson, Birchrun Hills Farm of Chester Springs, and Gadaletto's Seafood of West Chester