

# *Daingerfield's* FINE DINING

*Wednesday, December 31, 2025*

## **Arancini**

Shrimp & Goat Cheese | Tomato & Bleu Cheese | Sweeties & Smoked Cheddar

## **Miso-Glazed King Crab**

Black Sesame Topokki, Roasted Crab Butter

## **Candied Duck**

Foie Gras Torchon, Brioche, Port Mousseline

## **45 Day Dry-Aged Ribeye Pavé**

Truffle Potato Mille-Feuille, Rabe, Pinot Bourdelaise

## **Triple Chocolate**

Toffee Crunch, Buttermilk Ice Cream

*by Elliott Daingerfield*

\*MENU ITEMS ARE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.