bar Sera

NYE 2025 | 4 COURSES | 80 PER PERSON

first course

FIELD WEDGE
head lettuce, cherry tomato, fried prosciutto,
blue cheese, green goddess dressing

THE FARMER
arugula, pear, pecan, goat cheese, roasted squash,
maple vinaigrette

DEAN MACHINE
roasted broccoli, cauliflower, parmesan,
smoky bacon, caesar dressing

CRAB & CORN SOUP
fresh herb, grilled focaccia

second course

BURRATA
pesto, prosciutto, focaccia, gochujang honey, pea shoots

CRISPY SPROUTS
hot honey, crispy onion

POTATO CAVIAR CROQUETTE
chive ranch, parmesan tuille, brick cheese, gruyère, caviar

FRIED ZUCCHINI
panko crusted, lemon ricotta, basil oil, gochugaru,
black sea salt, hot honey, micro herbs

FRIED CALAMARI
shishito pepper aioli, gochujang honey

third course

HALIBUT
saffron broth, purple cauliflower, cherry tomato,
micro herbs

BRAISED LAMB AGNOLOTTI
brie & rosemary filling, braised lamb ragu, herb oil,
parmesan

BONE–IN PORK CHOP
purple sweet potato, scallion chimichurri,
celery & herb salad

SCALLOPS
seasonal risotto, fried leeks, herb oil

10 OZ COULOTTE STEAK
herb mashed potato, grilled asparagus, shaved truffle,
smoky steak sauce, rosemary butter

fourth course

HOUSE MADE GELATO
served with wafer cookie

ORANGE ALMOND CHEESECAKE
crème fraîche, pistachio cinnamon soil

WARM DARK CHOCOLATE TART
salted caramel, swiss meringue, roasted banana gelato

wine

GRUNER VELTLINER BRUT | 14/55 STIFT KLOSTERNEUBURG, AUSTRIA
complex and structured with green apple, white flowers,
fresh herbs and mineral backbone

CORPINNAT | 76 LLOPART, SPAIN
cava grapes, round, lush and elegant, toasted brioche and
sourdough, bruised pear, aged 24 months on lees

CHAMPAGNE | 122 KLEPKA-SAUSSE BRUT BLANC DE BLANC NV, FRANCE
grower champagne, wildflower, candied pear, nougat, creamy effervescence

detroit style

FAYETTE STREET | 23/31
tomato blush sauce, fresh mozzarella, prosciutto, fried basil

HECTOR STREET CORN | 23/31
jalapeno crema, brick cheese, cotija, cilantro, tajin, lime zest

ASH STREET | 25/34
bbq pulled pork, jalapeño pesto, cilantro, scallions,
brick cheese

THE PATRICIO | 25/34
tomato sauce, wisconsin brick cheese, pepperoni cups,
ricotta, hot honey drizzle, thyme

ELM STREET | 21/29
tomato sauce, wisconsin brick cheese, pesto

new years eve

EXECUTIVE CHEF WILL LANGLOIS