

New Years Eve Menu

1st COURSE

CHOICE OF ONE

Jumbo Shrimp Popper

goat cheese, banana pepper & green chili remoulade

or

Grilled Dry Aged NY Strip

white beans, cherry tomatoes & anchoive dressing

or

Hamachi Sushimi

avocado, orange pickled jalapeno & toasted cumin

or

Pan Seared Scallop

smoked salmon ravioli, tomato fondue & basil sauce

2nd COURSE

CHOICE OF ONE

BLT Salad

wedge iceberg, applewood bacon, tomato & maytag dressing

or

Hearts of Romaine

parma ham, brioche croutons, shaved locatelli & truffle caesar dressing

or

Shellfish Bisque

cognac crème fraiche

3rd COURSE

CHOICE OF ONE

Pan Seared Chilean Bass

blue crab gratin & truffle shellfish reduction

or

Grilled Filet Mignon

yukon potato-lobster-chantrelle hash & merlot foie gras sauce

or

Dover Sole

stuffed with jumbo lump crab, black truffle potato puree & lemon-caviar sauce

or

Double Cut Lamb Chop

grilled lamp sausage, chickpea puree & mint-black olive relish

or

Roasted Baby Poussin

wild forest mushrooms, snap peas & potato gnocchi

4th Course

CHOICE OF ONE

quartet tasting extravaganza

warm chestnut apple tart and single malt gelato

chocolate ménage a trois