

New Years Eve 2016

FOR THE ULTIMATE NEW YEARS EVE DINING CELEBRATION!

THREE COURSE PRIX-FIXE MENU

First Course

- Crispy Thai Calamari** peanuts, cilantro, lime, sweet chili glaze
Peking Duck Tacos scallion, avocado, hoisin sauce
Steamed PEI Mussels caramelized shallots, spanish chorizo, sherry cream
Jumbo Lump Crabcakes lemon aioli, avocado, mango salsa
Filet Mignon Spring Rolls caramelized onions, gorgonzola, porcini-parmesan cream
Oysters Rockefeller* baby spinach, smoked bacon fondue
Long Island Stuffed Clams applewood smoked bacon
Salmon Tartare crème fraîche, caviar
Colossal Shrimp Cocktail traditional cocktail sauce
Maine Lobster Bisque lobster claw meat, sherry cream
Caesar Salad hearts of romaine, garlic croutons, parmesan reggiano, classic caesar dressing
Shredded Iceberg Salad gorgonzola, red onion, applewood smoked bacon, plum tomato, red wine vinaigrette
-

Entrees

- Pan Roasted Diver Sea Scallops** montauk lobster-white truffle risotto, edamame, blood orange gastrique
Cedar Roasted Atlantic Salmon quinoa, spanish chorizo, toasted almonds, butternut squash, brussels sprouts, brown butter nage
Lobster Pasta roasted corn, smoked bacon, caramelized shallots, mushrooms, cherry tomatoes, garganelli pasta, cognac cream (\$5 supplement)
Ultimate Seafood Cioppino maine lobster tail, jumbo shrimp, taylor bay scallops, littleneck clams, pei mussels, cockles, tomato-blue claw crab brodo (\$10 supplement)
Herb Roasted Chicken Breast yukon potato gnocchi, baby leeks, trumpet mushrooms, black truffle jus
48 Hour Braised Short Rib of Beef white chocolate-parsnip, autumn vegetable medley, star anise-cabernet reduction
Filet Mignon* roast beet-potato purée, cremini mushrooms, baby leaf spinach, brandy-peppercorn sauce
Surf & Turf* filet mignon, 7 oz. lobster tail, garlic confit potato purée, asparagus, caramelized shallot demi glace (\$12 supplement)
-

Dessert

- Tahitian Vanilla Crème Brulée** cool vanilla custard, wafer cookies
Valrhona Chocolate Bomb salted caramel gelato
Mixed Berry Cheesecake seasonal berry compote, graham cracker
Chocolate Marquise chocolate ganache, chocolate mousse, blood orange coulis
Wild Strawberry Napoleon strawberry mousse, pistachio, fig balsamic reduction

4 - 7:30PM RESERVATIONS • \$64

8 - 10PM RESERVATIONS • \$88

THEN JOIN US FOR THE PARTY!

DJ • DANCING • PARTY FAVORS • MIDNIGHT TOAST

