

DEC 31 Celebrate New Year's Eve at VIEW

Sunday at 4:00pm [Add to Calendar](#) ✓

VIEW

3 Consuelo Place, Oakdale, NY 11769

BY HANNAH POLAUF

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VIEW, a riverfront destination overlooking the Great South Bay, will serve a special three-course prix fixe dinner, on Sunday, December 31st in celebration of New Year's Eve. The first seating, from 4 to 7:30 p.m., costs \$64 per person, plus tax and gratuity. The second seating, from 8 to 10 p.m., costs \$88 per person, plus tax and gratuity. The evening will feature a DJ, dancing, party favors and a complimentary midnight toast to ring in the New Year. Menu choices, subject to change, include:

First Course – Choice of One

Crispy Thai Calamari

Peanuts, cilantro, lime, sweet chili glaze

Pecking Duck Tacos

Scallion, avocado, hoisin sauce

Steamed P.E.I Mussels

Caramelized shallots, Spanish chorizo, sherry cream

Jumbo Lump Crab Cakes

Lemon aioli, avocado, mango salsa

Burrata and Grilled Artichokes

Red pepper au jus, baby watercress, toasted pine nuts

Oysters Lobster Fella

Four Peconic Bay oysters, creamed spinach, Parmesan

Yellowfin Tuna Tartare

Sesame-ginger vinaigrette, avocado puree

Prosciutto Wrapped Shrimp

Champagne vinaigrette, pea tendrils

Maine Lobster Bisque

Lobster claw meat, sherry cream

Shaved Brussels Sprout caesar Salad

Hearts of romaine, marble rye, croutons, Parmesan Reggiano, classic caesar dressing

Shredded Iceberg Salad

Gorgonzola, red onion, applewood smoked bacon, plum tomato, red wine vinaigrette

Entrees – Choice of One

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

Entrées

Pan-Seared Sea Scallops

Montauk lobster-white truffle risotto, edamame, blood orange gastrique

Grilled Scottish Salmon

Shaved cauliflower, baby leaf spinach, golden quinoa, warm citrus vinaigrette, tomato horseradish jam

Lobster Pasta

Roasted corn, smoked bacon, caramelized shallots, mushrooms, cherry tomatoes, garganelli pasta, cognac cream

(\$5 supp.)

Ultimate Seafood Cioppino

Maine lobster tail, jumbo shrimp, Taylor Bay scallops, littleneck clams, P.E.I mussels, cockles, tomato-blue claw crab brodo

(\$10 supp.)

Mustard Rosemary Roasted Free-Range Chicken

Cremeni mushroom, green pea farro risotto, chicken lemon jus

Sicilian Style Braised Short Rib

Pan-roasted bacon Brussels Sprouts, crème fraiche, red bliss whipped potato, chianti demi-glace

8-Ounce Black Pepper Crusted Filet Mignon

Truffle whipped potatoes, baby leaf spinach, crispy buttermilk onions, demi glace

Surf and Turf

Filet mignon, 6-ounce lobster tail, garlic confit potato purée, asparagus, caramelized shallot demi-glace

(\$12 supp.)

Dessert

Valrhona Chocolate Bomb

Salted caramel gelato

Mixed Berry Cheesecake

Seasonal berry compote, graham cracker

Chocolate Marquise

Chocolate ganache, chocolate mousse, blood orange coulis

Tapioca Passion Fruit Pudding

Toasted coconut

[For further information, click here.](#) ↗