

## DEC 31 Celebrate New Year's Eve at VIEW

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



VIEW

3 Consuelo Place, Oakdale, NY 11769

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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.](#) ↗