

"ALL THAT GLITTERS" NEW YEAR'S EVE DINNER

CHEERFUL BEGINNING

AMUSE BOUCHE "Chef's Whim"

STARTERS

please select one

LOBSTER BISQUE

dill creme fraiche garnish

POACHED PEAR SALAD

mixed greens, candied pecans, blue cheese, raisin
walnut baguette

VEGETABLE TEMPURA

tempura battered, chef's selection of local vegetables,
chili-ponzu sauce

SEAFOOD RAVIOLI

saffron mussel cream sauce (three pieces)

STEAK SATAY

chimichurri sauce

SHRIMP TOAST & PORK BELLY

shrimp layered pullman bread, slow-cooked pork belly,
house made kimchi, citrus mostarda

NYE RAW BAR PLATE* +\$15

two of each: shrimp cocktail, oysters ½ shell,
clams ½ shell, snow crab claws

CRABCAKE* +\$5

lump crabmeat, tartar sauce, petit salad

GRILLED LAMB CHOPS (2)* +\$9

brussels sprouts slaw, chimichurri sauce

MAIN

please select one

ROASTED HALF ORGANIC CHICKEN

black-eyed peas, pancetta, gravy,
roasted brussels sprouts

RACK OF LAMB

root vegetable gratin, sautéed rainbow swiss chard,
port wine reduction

ANGUS BEEF TENDERLOIN FILET

potato croquette, creamed spinach, bordelaise sauce

CHESAPEAKE BAY LINE-CAUGHT ROCKFISH

julienne carrots, fennel, leeks and red pepper, baby
potatoes, clams, saffron mussel cream sauce

SQUID INK LOBSTER PASTA

peas, oyster mushrooms, leeks, creamy tarragon
butter sauce

CRAB CAKE ENTRÉE

frise, asparagus, tartar sauce

SURF N TURF (1/2 LOBSTER & 6 OZ. FILET)* +\$25

bernaise sauce, roasted baby potatoes,
French green beans

KANSAS CITY NY STRIP STEAK* +\$12

creamed spinach, grilled lions-mane mushrooms

STUFFED ACORN SQUASH

lentils & wild rice, dried cherries, feta, balsamic glaze,
side salad

GRILLED VEAL CHOP* +\$12

herbed spaetzle, roasted brussels sprouts w bacon,
caper brown butter sauce

entrées for two

32 OZ ANGUS TOMAHAWK* +\$30/pp

with fries, bernaise sauce and peppercorn red wine sauce

WHOLE BRANZINO & GULF SHRIMP

caviar butter, mediterranean herb salad, yukon gold potato purée, salsa verde

DESSERT *please select one*

PEAR & MASCARPONE TART

CHOCOLATE POT DE CRÈME

smoked sea salt, caramel sauce

BLOOD ORANGE CREME BRÛLÉE

HOUSEMADE ICE CREAM

SORBET

Gift for you **HOUSEMADE CHOCOLATE TRUFFLES**

FOUR-COURSE NYE PRIX-FIXE

\$75* per person

*Tax and gratuity are not included. An automatic 20% gratuity to be added to the final bill. Upcharges will be added to the starting price.