

New Year's Eve Menu

STARTER

Traditional Beef Tartare

AAA Beef Tenderloin with a Blend of Shallots, Cornichons, Capers and Dijon Mustard served with Crostini

APPETIZER

CHOICE OF ONE

Crab and Corn Chowder

Fresh Atlantic Shore Crab Meat,
Sweet Corn and Chives

Grilled Oban Caesar

Romaine Hearts, Grilled Cabbage, Crispy Pancetta,
Shaved Parmesan, Seasoned & Toasted Breadcrumbs,
tossed in a Roasted Garlic Dressing

Braised Beef Ravioli

Slow Braised Beef Stuffed Ravioli with Red Wine Infused
Tomato Sauce, Pecorino Romano

ENTREES

CHOICE OF ONE

Lobster Thermidor

Atlantic Lobster in Cognac & White Wine Sauce, Wild Mushroom Blend,
Finished with Crispy Gruyere Crust served with an Apple Fennel Slaw
and Crispy Fingerling Potatoes

Beef Short Ribs

Bone-in Beef Slow Braised in a Red Wine & Veal Broth served with
Buttery, oven Roasted Duchess Potatoes and Dijon Glazed Carrots

Chicken Supreme

Crispy, Seared Chicken Supreme served with a Parmesan Reggiano and
Pea Risotto made with White Wine and Parmesan Broth

DESSERT

CHOICE OF ONE

Poached Pear

Ice Wine Poached Pear served with Crispy Vol au Vent,
Dulce de Leche and Vanilla Chantilly Cream

Chocolate Marbled Cheesecake

Classic New York style Cheesecake Marbled with a Chocolate
Hazelnut Swirl served with Raspberry Coulis and a Hazelnut Crunch

\$ 95 per person

Taxes and Gratuities not included

Executive Chef - Joey Hingston

Sous Chef - John Eustace

