

new year's eve dinner menu

Available December 31, 2024

interlude

please select one

PEI MUSSELS

saffron cream sauce, julienne of leeks, fennel, carrots, celery and parsley, garlic, baguette

LOBSTER SALAD +8

grapefruit, shaved fennel, arugula, mixed greens, citrus vinaigrette

ROASTED SALTY KISS OYSTERS +4

chorizo, crispy leeks

BEEF SHORT RIB RAVIOLI

mushroom bordelaise sauce

WEDGE SALAD

bacon, blue cheese, cherry tomatoes, ranch dressing

SMOKED CARROTS

tarragon whipped ricotta, black lentil salad, sherry shallot vinaigrette

LOBSTER BISQUE

shellfish lobster broth, cream, pernod

main

please select one

BRAISED LAMB SHANK

creamy polenta, roasted root vegetables and brussels sprouts, au jus

LINE CAUGHT CHESAPEAKE BAY ROCKFISH FILLET

saffron cream sauce, julienne of leeks, fennel, carrots, celery, baby blue potatoes

MAGRET DUCK BREAST

sweet potato puree, braised cabbage and mustard greens, cranberry gastrique

RED BEET RISOTTO

goat cheese, parmesan, roasted crushed pistachios

SEAFOOD PASTA

housemade linguini, bay scallops, shrimp, lobster, fennel red pepper cream sauce

JUMBO LUMP CRAB CAKES +5

cauliflower puree, sautéed swiss chard, oyster mushrooms, lemon caper butter

12 OZ PRIME ANGUS NEW YORK STRIP STEAK +15

yukon gold garlic mashed potatoes, french green beans, mushroom bordelaise sauce

sweet finale

please select one

CHOCOLATE PEANUT BUTTER PIE

salted caramel ice cream

TRES LECHE

berry compote

PORT WINE POACHED PEAR

apple vanilla puree, triple cream brie, raisin walnut baguette

NEW YEAR'S EVE THREE COURSE PRIX-FIXE DINNER MENU

starting at **\$60*** per person

*Upcharges will be added to the starting price. Tax and gratuity are not included.

