



NEW YEAR'S EVE 2018

3 Courses: \$85 4 Courses: \$95

Prices do not include tax or gratuity

Please choose one entrée item and any two or three non-entrée items.



Appetizers

Assorted Stuffed Olives & Marinated Artichokes

Served with lemon cheese stuffed peppadew peppers and micro greens finished with a sherry vinegar and olive oil dressing and vegetables à la Grecque

Shrimp & Colossal Crab "Cocktail"

Served with a chiffonade of lettuce & our house made remoulade sauce

Duck Ballotine Pain d'Épices

Served with a calvados compote & red currant gastrique

Soups

Cream of Baltimore

Garnished with jumbo lump crab meat

Truffled Smoked White Asparagus

Salads

Fried Oyster

With marinated tomatoes, bacon and scallions served over Bibb lettuce finished with a champagne mimosa vinaigrette

Asparagus & Prosciutto

Prosciutto, asparagus, marinated artichokes, roasted tomatoes and balsamic marinated cipollini onions served over baby greens

Stacked Caesar

With Parmesan cheese, a free-range egg, marinated tomatoes and croutons finished with a house-made dressing

House Smoked Venison Ham

House-smoked venison ham, dried cranberries, pistachio crusted goat cheese and pumpkin bread croutons served over arugula and baby kale finished with a pistachio oil vinaigrette

Entrées

Mixed Grill

Guinea fowl ballotine and venison chop served with fingerling potatoes, baby carrots, turnips and a rabbit Bolognese sauce

Garlic & Rosemary Seasoned Lamb Rack

Served with a galette of potatoes, Brussels sprouts & butternut squash

Local Organic Veal Scaloppini

Breaded & served with a creamy polenta, spinach & a milanaise sauce with finely diced prosciutto

Filet of Beef "Tournado"

Served with asparagus, artichoke hearts, roasted garlic fingerling potatoes & béarnaise

Shrimp, Scallop and Colossal Crab St. Jacques

Finished with a Gruyère sherry mornay sauce served with whipped potatoes & asparagus

Rockfish

Pan roasted & finished with a crab vin blanc sauce served with spinach risotto and baby carrots

Savory Wild Mushroom Baklava

With wilted Swiss chard, turnips & golden beets

Dessert

Any selection from our house-made dessert tray

