



# NEW YEAR'S EVE MENU

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## BEGINNINGS

### Oyster Frito (3)

apricot purée, citrus aioli, red tobiko

17

### Shrimp Cocktail

chilled poached shrimp, traditional cocktail sauce, lemon

18

### Roasted Beet and Baby Kale Salad

candied pecans, goat cheese, crispy brussels, pickled red onion, lemon-thyme vinaigrette

14

### Lyonnaise Salad

frisee, lardon, organic poached egg, warm dijon vinaigrette

15

### Chicken Pâté

cornichon, toast points, fig jam, mustard seed

17

### Ricotta Board

house made ricotta, local honey, warm herbed pita

16

## ENTRÉES

### Beef Wellington

filet mignon, prosciutto, mushroom duxelles, dijon mustard, crepes, puff pastry, truffle cognac sauce

48

### Butternut Squash Risotto

poached lobster, arborio rice, butternut squash purée, vanilla brown butter, mascarpone

34

### Duck Duo

pan seared duck breast, confit leg, sweet potato gratin, sauté winter green, morello cherries demi-glace

42

### Stuffed Pork Chop

Maytag blue cheese, sourdough, Granny Smith apples, fine herbs, date jus

39

### Striped Bass

whole roasted, herb and lemon stuffed, beurre blanc

58

### Crab Cake

jumbo lump, celeriac-apple slaw, basil béchamel, citrus aioli

38

## DESSERT

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### **Malted Lava Cake**

french vanilla ice cream

**10**

### **Grand Marnier Soufflé**

**12**

### **Assorted Gelato**

chef's seasonal selection

**9**

### **Carrot Cake**

cream cheese frosting, candied carrot, raisins

**10**

### **Assorted Seasonal Cookies**

house made, chef's selection

**9**

## DESSERT COCKTAILS

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### **Espresso Martini**

stoli vanilla, kahlua, simple syrup, espresso

**14**

### **Spiced Pumpkin Martini**

captain morgan spiced rum, pumpkin rumchatta

**15**

### **Caramel Crown Apple**

crown apple, caramel, apple cider

**15**

### **Chocolate Martini**

vanilla vodka, liquor 43, dark creme de cacao, cream

**14**