



*New Year's Eve Menu, December 31, 2017*

## AMUSE BOUCHE

### APPETIZER

**ICED EAST & WEST COAST OYSTERS** six oysters, mignonette, cocktail, lemon, saltines

**HAMACHI CRUDO** raw yellowtail, orange blossom water, chili oil, purple daikon radish, lotus root

**CRAIG TUCKER'S FARM GREENS** spiced moscatel vinaigrette, marcona almonds, pomegranates, goat cheese

**ROASTED SWEET POTATO SOUP** crab crostini, pecan oil

**NANTUCKET BAY SCALLOPS** celery root slaw, truffle vinaigrette, preserved meyer lemon

**WOOD ROASTED CLAMS** kielbasa, pickled chilies, oregano pistou, sourdough

**CRAB BEIGNETS** elephant garlic aioli, chives

**WOOD OVEN OCTOPUS BOURGOGNE** parsnip puree, baby carrots, pearl onions

### MAIN COURSE

**ATLANTIC GROUPER** sushi rice cake, ginger, scallion, sesame, citrus soy

**SMOKED GEORGES BANK SEA SCALLOPS** apple soubise, caramelized fennel and bacon jam

**WOOD GRILLED SHRIMP CAVATELLI** confit winter mushrooms, parmesan, balsamico

**DEVILED CRAB CAKES** dijon beurre blanc, watercress kohlrabi salad

**BUTTER POACHED MAINE LOBSTER** lobster risotto, butternut squash sundried tomato vinaigrette

**CEDAR PLANK STEELHEAD SALMON** acorn squash, citrus roasted turnips, brown butter vinaigrette

**GEORGES BANK LEMON SOLE** truffled polenta, braised chard, she crab butter

**BLOCK ISLAND SWORDFISH** caponata, anchovy garlic butter, balsamico

**WOOD GRILLED FILET MIGNON** garlic roasted fingerling potatoes, bone marrow vinaigrette, gremolata

### DESSERT

**KEY LIME PIE** toasted meringue, candied lime, raspberries

**DULCE DE LECHE TIRAMISU** chantilly cream

**SALTED HONEY & PEAR TART** spiced wine reduction

**COCONUT CREME BRULEE** coconut infused cream, pineapple, passion fruit sorbet

**MOLTEN CHOCOLATE CAKE** dulce de leche ice cream, pistachio tuile

\$75pp/\$25pp wine pairing available  
Tax & Gratuity Additional  
\*menu subject to change