



New Year's Eve 2018

A M U S E B O U C H E

smoked salmon rilette, candied bacon, brioche

A P P E T I Z E R

ICED OYSTERS ON THE HALF SHELL six oysters, mignonette, cocktail, lemon, saltines

ALASKAN KING CRAB SALAD yuzu, avocado, cucumber, watercress

PEAR & ENDIVE SALAD candied walnuts, frisee, arugula, radish, creamy cider dressing

MAINE LOBSTER BISQUE sherry cream, lobster salad, crouton

NANTUCKET BAY SCALLOPS bacon foam, chili oil, micro basil, lemon cream

STEAK TARTAR olive oil foam, cured yolk, grilled crostini

JUMBO LUMP CRAB CROQUETTES creole brown butter aioli

SHRIMP & CRISPY POLENTA poblanos, bourbon sorghum butter, sorrel

M A I N C O U R S E

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

SMOKED GEORGES BANK SEA SCALLOPS roasted spaghetti squash, brown butter yuzu vinaigrette

SWEET POTATO GNOCCHI duck confit, sage ricotta, winter mushrooms, parmesan

TUNA STEAK AU POIVRE maitaake mushrooms, bok choy, acorn squash puree, soy vinegar

BUTTER POACHED MAINE LOBSTER charleston rice, roasted lemon butter

WOOD GRILLED MAHI MAHI crispy polenta, mexican street corn, smoked tomato butter

RED WINE BRAISED LAMB SHANK parmesan israeli cous cous, mint charmoula

WOOD GRILLED FILET MIGNON yukon gold potato puree, chimichurri butter

D E S S E R T

KEY LIME PIE whipped cream, raspberries

SWEET POTATO CREME BRULEE cocoa nibs

CHOCOLATE ESPRESSO CHEESECAKE chocolate sauce

DOUBLE GINGER STICKY TOFFEE CAKE rum sauce

MOLTEN CHOCOLATE CAKE dulce de leche ice cream, pistachio tuile

\$79pp/\$29pp wine pairing available
Tax & Gratuity Additional
*menu subject to change