

NEW YEARS EVE 3 COURSE PRIX FIXE \$85

CHOOSE ONE FROM EACH CATEGORY | REGULAR MENU NOT AVAILABLE

APPETIZERS

FRENCH ONION SOUP

three onion blend, gruyere & provolone

BURRATA & TOMATO

tomato bruschetta, balsamic
citrus gremolata (gf)

BAKED CLAMS

top neck clams, garlic butter sauce
oreganata breadcrumb

CAESAR or HOUSE SALAD

RIBEYE EGGROLL

caramelized onions, cheese blend
horseradish cream sauce

BANG BANG SHRIMP

crispy tempura shrimp, chili garlic aioli

TRUFFLE LOBSTER ARANCINI

meyer lemon, parmesan, tarragon butter

LAMB LOLLIPOPS

cucumber-yogurt sauce, zaatar spice, lemon

MAINS

ROAST CORNISH HEN

sausage-eggplant stuffing, porcini cream sauce

SURF N' TURF

filet mignon, broiled lobster tail
roasted garlic mash potatoes

SHRIMP RISOTTO

lemon-artichoke risotto, citrus gremolata (gf)

BONELESS SHORT RIB

butternut squash puree, rainbow swiss chard
caramelized cipolini gravy

PARMESAN CRUSTED VEAL CHOP

demi glace, roasted garlic mash potato

BROILED SALMON

roasted fingerlings, blistered tomato, olives
lemon-caper sauce

BERKSHIRE PORK CHOP

cherry pepper demi glace, fried onion strings
roast garlic mashed potato

STEAK FRITES*

marinated strip steak, peppercorn cream sauce
parmesan, truffle fingerling potato confit

SEAFOOD LINGUINI

claw & knuckle lobster, manilla clam, baby shrimp
blue crab, zucchini, tomato-clam broth

DESSERT

NY CHEESECAKE

wild berry compote

SORBET

lemon

GELATO

vanilla • chocolate