

NEW YEAR'S EVE 2018 at FIN
Complimentary Glass of Champagne Upon Arrival

AMUSE BOUCHE

SECOND COURSE

Choice of:

BAKED DENNIS OYSTERS

Braised Baby Spinach, Parmesan, Lemon Thyme, Pancetta

CHILLED POACHED LOBSTER SALAD

Baby Lettuces, Grapefruit, Fresh Hearts of Palm, Avocado, Mango Vinaigrette

HOUSEMADE OYSTER CHOWDER

White Truffle Oil, Chive, Smoked Bacon

SHRIMP AND CRAB RISOTTO

Granny Smith Apple, Fennel, English Cucumber

INTERMEZZO

LUCIEN ALBRECHT BRUT ROSE SORBET

Preserved Lemon, Mint, Red Peppercorns

FOURTH COURSE

Choice of:

SEARED DAY BOAT SEA SCALLOPS

Butternut Squash Purée, Bacon Brittle, Spinach, Bourbon-Maple Glaze

GRILLED PINELAND FARM FILET

Duchesse Potatoes, Blue Cheese-Pine Nut Butter, Pearl Onions, Haricot Vert, Port

Demi Glace

HERBES de PROVENCE CRUSTED HALIBUT

Chive Gnocchi, Roasted Beets, Fava Beans, Celery Root, Black Truffle Butter

GRILLED ATLANTIC SWORDFISH

Crispy Polenta, Cauliflower Purée, Swiss Chard, Baby Carrots, Pancetta Butter

FIFTH COURSE

Choice of:

ORANGE MASCARPONE FILLED CREPES

Italian Cherries, Grand Mariner, Candied Orange

SALTED CARAMEL-CHOCOLATE TARTE

Raspberry Sauce, Crème Anglaise

Vegetarian options available

\$90 per person not including tax and gratuity

Please call 508.385.2096 for reservations