NEW YEAR'S EVE - 6 COURSES - \$90 PER PERSON

-We are happy to accommodate dietary preferences; we ask that you please share this information when making your reservation-

-Course 1-LOBSTER PASTRY

Poached Lobster Filling, Citrus, Celery

-Course 2-Choice of One: OYSTER CHOWDER

Apple Wood Smoked Bacon - Chive - Truffle Oil

*CHILLED DENNIS OYSTERS

Yuzu Chili Granita - Champagne Pomegranate Mignonette - Fresh Horseradish

*SMOKED BEEF CARPACCIO

Pickled Ramps - Arugula - Pecorino - Crostini

MIXED LETTUCES

Grilled Shrimp - Preserved Persimmon - Mandarin Basil Vinaigrette

-Course 3-AGNOLOTTI

Italian Porcini Mushrooms - Brown Butter Sage

-Course 4-SEASONAL SORBET

-Course 5-Choice of One: CRUSTED SEA SCALLOPS

Black Truffle Gnocchi - Salt Roasted Parsnip - Sunchoke Puree - Black Olive

SEARED SMOKED HALIBUT

Little Neck Clams - Baby Leek - Hazelnut Potato - Lobster Veloute - Yuzu

*DRY AGED WAGYU TOP SIRLOIN

2 Year Comte Pomme Puree - Grilled Wild Mushroom - Black Garlic Jus

SALT ROASTED CELERY ROOT

Hazelnut Crusted Polenta - Daikon Radish - Spiced Vegetable Jus - Thai Basil

-Course 6-Choice of One: TIRAMISU

Snowy Owl Espresso - Crème - Cocoa

TARTLET

Lemon Curd - Mixed Berries - Elderflower

HAZELNUT PANNA COTTA

White Chocolate - White Sesame Granola - Raspberry Tuile

HOUSE MADE ICE CREAM OR SORBET

Before placing your order, please inform your server if anyone in your party has a food allergy. Tax & Gratuity not included.

*Consuming raw or undercooked food increases the risk of food borne illness. 20 % Gratuity may be added to parties of six or more persons 508.385.2096 fincapecod.com 800 Main Street/ Rt. 6A Dennis, MA 02638