



NEW YEAR'S EVE MENU

APPETIZERS

WINTER SALAD

GOAT CHEESE, CANDIED PECANS, GRILLED PEARS, MIXED BABY GREENS, DIJON FIG VINAIGRETTE

MIXED SALAD

BIBB LETTUCE, BABY KALE, CARROTS, GRAPE TOMATOES, CUCUMBERS, HOUSE CROUTONS, HERB VINAIGRETTE

CREAMY LOBSTER BISQUE

RICH & CREAMY BUTTERNUT SQUASH BROTH, LOCAL LOBSTER MEAT

CRISPY CRAB CAKE

CLASSIC REMOULADE, MICRO GREENS, SOUTHERN SUCCOTASH

ENTREES

DECONSTRUCTED BEEF WELLINGTON

PAN SEARED FILET, PUFF PASTRY, MUSHROOM DUXELLE, CRISPY PROSCIUTTO, HERICOTS
VERTS, PORT DEMI-GLACE

BRAISED PORK OSSO BUCCO

ROASTED FINGERLING POTATOES, CARROTS, SUNDRIED TOMATOES, PEARL ONIONS

HERB BAKED HADDOCK

HERB CRAB TOPPING, LOBSTER PEA RISOTTO,

OVEN ROASTED HALF CHICKEN

BAKED CHICKEN BREAST, CONFIT LEG, POTATO MILLE-FEUILLE, CREAMED SPINACH, ROSEMARY HOLLANDAISE

PAN SEARED SCALLOPS

FORBIDDEN RICE, ASPARAGUS SALAD, ROASTED PEPPER TOMATO JAM

HOUSE GNOCCHI PRIMAVERA

TOMATOES, MUSHROOM, PEAS, BROCCOLI, CARROTS, BASIL, CRUSHED RED PEPPER, LEMON-
PARMESAN CREAM

DESSERTS

CHOCOLATE POT DU CRÈME
W/ SPICED WHITE CHOCOLATE WHIPPED CREAM

WINTER SPICED CAKE
W/ MAPLE FROSTING

SORBET
SHORT BREAD COOKIES

CHEESE PLATE
TWO CHEESES, BISCUITS, CRANBERRY-ORANGE Marmalade