

# Main St. DELICATESSEN

- EST. 2013 -

**NEW YEAR'S EVE DINNER**

**TUESDAY DECEMBER 31<sup>ST</sup>**

◀◀ **1<sup>ST</sup> SEATING 5:00 PM**

**2<sup>ND</sup> SEATING 8:00 PM** ▶▶

DOLLARS  
**\$65**  
PER/PERSON



## 1<sup>ST</sup> COURSE

OR

**SEAFOOD BISQUE**  
W/ CATALAN SHRIMP FRITTER

**FRENCH ONION SOUP**  
W/ GRUYÈRE + GARLIC CROUTONS



## 3<sup>RD</sup> COURSE

OR

**BEEF TENDERLOIN.** WRAPPED IN DOUBLE SMOKED BACON. SCALLOP POTATOES W/ APPLEWOOD SMOKED CHEDDAR. MAPLE GLAZED CARROTS + CRISPY ASPARAGUS

**ATLANTIC SALMON**  
W/ CRAB FILLING + RISOTTO VERDE + CHARRED ORANGE PEPPER.  
HEIRLOOM TOMATO BEURRE BLANC



## 2<sup>ND</sup> COURSE

OR

**BEEF CARPACCIO.** PARMIGIANO REGGIANO. CAPERS. WHITE TRUFFLE OIL. ARUGULA. PINK PEPPERCORNS

**SUSHI PARFAIT.** SALMON + TUNA TARTAR. STICKY RICE. AVOCADO CREMA. SPICY AIOLI. TOBIKO



## 4<sup>TH</sup> COURSE

OR

**FLOURLESS DARK CHOCOLATE CAKE** W/ DRUNKEN CHERRIES

**NEW YORK STYLE CHEESECAKE**  
W/ BLUEBERRY BOURBON SAUCE

\*DESSERT IS SERVED WITH A COMPLIMENTARY GLASS OF SPARKLING WINE