

Happy
NEW YEAR

NYE • EMMA JAYNE'S • NYE

~ 4 course - \$75/person ~

APPETIZERS

PAN-FRIED MAMMA MIA OYSTERS
with champagne cocktail

COLOSSAL SHRIMP COCKTAIL
with champagne cocktail

STUFFED PORTOBELLO
spinach, roasted red peppers, fire roasted artichoke, smoked mozzarella

LOLLIPOP LAMB CHOPS
mustard, pistachio, mint yogurt

SOUP / SALAD

LOBSTER BISQUE

FRENCH ONION

CELEBRATION SALAD
mixed greens, artichoke, toasted pistachio, blistered tomato, feta, champagne vinaigrette

GRILLED CEASAR
grilled baby romaine, house dressing, garlic herb crouton, shaved parmesan and asiago

ENTREES

PRIME RIB
roasted garlic mashed, roasted winter veg, au jus

STUFFED LOBSTER TAIL
10 ounce Maine tail, lump crab stuffing, fresh tagliatelle, lobster cream

FILET MIGNON
gorgonzola crust, roasted garlic mashed, roasted winter veg, garlic demi

SEAFOOD RISOTTO
Maine lobster, sea scallops, shrimp, asparagus, roasted tomato

CHAMPAGNE POACHED HALIBUT
salmon roe, lobster cream, jasmine rice, charred asparagus

BRAISED HALF CHICKEN
rose petal demi, roasted garlic mashed, charred asparagus

VEGETARIAN OPTION AVAILABLE UPON REQUEST

DESSERT

BLACK TIE CHEESECAKE
ESPRESSO CREME BRULEE
FLOURLESS CHOCOLATE CAKE
LEMON CREAM CAKE

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.