

2024 HAPPY NEW YEAR 2024

prix-fixe menu

DECEMBER 31ST, 2023
5PM TO 8PM

\$119.95 per person
plus tax and 20% service charge

FIRST COURSE

Hummus & Vegetables

pomegranate molasses, toasted sesame, fried garlic, five spice, lemon

Charcuterie

assortment of international & domestic meats & cheeses

Beef Wellington

shiitake duxelles, port wine demi glace, prosciutto

Oyster Rockefeller

spinach & bacon stuffing pernod, asiago cheese

Lobster Rangoon

sweet & sour dumpling sauce, scallion, korean chili flake

Shrimp Cocktail

house cocktail sauce, horseradish

Duck Meatballs

lemon thyme cream, jalapeno chimichurri

SECOND COURSE

Roasted Winter Salad

little gem lettuce, delicata, braised cippolini onions, baby carrots, brussels, radish, granny smith apples, garlic basil dressing

Green Salad

house blend greens, cucumber, tomato, carrot, red onion, honey-herb vinaigrette

French Onion Soup

veal broth, chicken jus, brioche, cheese, herbs

Seafood Chowder

clams, whitefish, shrimp, bacon, diced potatoes, cream

MAIN COURSE

ADD A LOBSTER TAIL | + \$20

Grilled Salmon

pomegranate, sauteed spinach, fried artichokes, spiced bechamel

Seared Sea Scallops

roasted garlic & onion grits, crispy pancetta, citrus chicken jus, micro salad

Half Roasted Chicken

natural pan jus, roasted potatoes & carrots, basil oil

Prime Rib au Jus

whipped mashed potatoes, grilled asparagus

Cacio e Pepe

parmigianp reggiano, focaccia breadstick

Boon Island Stew

half lobster tail, scallops, haddock, salmon, mussels, potatoes, cippolini onion, saffron lobster broth, grilled bread

DESSERT

Hennessey & Chocolate Budino

raspberry orange jam, coconut tuille

Classic Creme Brulee

Citrus Upside-Down Cake

bing cherry sauce