



New Year's Eve 2018
First Seating Menu
(reservation times 5-7pm, out by 8:30pm)
(priced à la carte)

New England Style Clam Chowder 10
Roasted Poblano Peppers, Tortilla Strips, Cilantro Spring

Organic Baby Mixed Greens 13
Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette

Caesar Salad 10
Parmesan Cheese, Garlic Croutons

Crab Cake 18
Tomato Tartare, Lemon Vinaigrette, Pea Sprouts

Tropical Yellowfin Tuna Tartare 19
Mango-Avocado Salsa, Scallions, Sesame Seeds, Spicy Lime Ginger Vinaigrette

Wagyu Beef Ravioli 21
Black Truffle Zest, Onion Marmalade, Mushrooms, Parmesan Velouté

Filet Mignon 42
Grilled Asparagus, Boulangères Potatoes, Blue Cheese Sauce, Shiitake Mushrooms Ragu

Parmesan Crusted Atlantic Cod 36
Crispy Potatoes, Wilted Baby Kale, Sautéed Broccolini, Lemon Capers Butter Sauce

Pan-Seared New Zealand King Salmon 36
English Peas-Soy Beans Risotto, Wilted Pea Sprouts, Pea Tendrils, Lemon Vinaigrette

Port Wine Braised Veal Osso Bucco 44
Exotic Mushrooms Risotto, Candy Shallots, Asparagus, Red Wine Reduction

Oven Roasted Mary's Chicken Breast 28
Sun-Dried Tomato Soft Polenta, Baby Carrots, Lemon Butter Sauce

Grilled Prime Angus Coulotte Steak 35
Farro Risotto, Pine Nuts, Raisins, Feta Cheese, Roasted Cauliflower, Red Wine Reduction

Tiramisu 10
Espresso Sauce, Tia Maria Sabayon, Strawberry Salsa

Chocolate Decadence Cake 10
Chantilly, Raspberry Sauce

White Chocolate Cheesecake 10
Oreo Cookie Crust, Vanilla-Chocolate Sauce

