



NEW YEAR'S EVE

Three courses. \$75 per person.

APPETIZERS

choose one

Shrimp Bisque With Creme Fraiche and Chives

Mixed Green Salad with Winter Citrus, Shaved Fennel, and Pomegranate

Butternut Squash Bruschetta, Ricotta, Roasted Pears, Hot Pepper Honey

"Good Luck Greens" Escarole, Black Eye Peas, Prosciutto and Parmesan

Crispy Arancini Stuffed with Fresh Mozzarella

Yellow Fin Tuna Carpaccio , Lemon, Capers, and Arugula

PRIX FIXE MENU

Complimentary glass of Bubbly

Main Course

choose one

Surf and Turf

Roasted Allen Brothers Bistro Filet, Lobster Risotto , Glazed Cipollini Onion +\$10

Baked Stuffed Shrimp

with Crab, Spinach, and a Champagne Butter Sauce

Roasted All Natural Chicken

Mashed Potatoes, Green Beans, Carrots and Cranberry Chutney

Roasted Faroe Island Salmon

French Lentils, and Butternut Squash, Citrus Emulsion

Housemade Potato Gnocchi

Tomato Vodka Sauce, Whipped Ricotta

Tagliatelle al Tartufo

Tagliatelle Pasta, Black Perigord Winter Truffles, Butter, Garlic, Parmesan

Holiday "Ham"

House Cured and Smoked Maple Glazed Pork Loin, Scalloped Potatoes

Brussel Sprouts, Cranberry Mustard

Something Extra For The Table?

6 Oysters Rockefeller \$19

Fried Point Judith Calamari \$15

Housemade Whipped Ricotta

With Grilled Flatbread, Olive Oil, Herbs,
Sea Salt and 25 year Balsamic \$15

DESSERTS

Chocolate Pots de Creme

Caramelized Bananas and Whipped Cream

Grand Mariner Rice Pudding

With Cranberries and Whipped Cream

Maple Cheesecake

Cherries and Whipped Cream

Key Lime Pie

Raspberry Sorbet

Warm Apple Tart

Vanilla Ice Cream and Caramel Sauce

Cannolis

Drinks \$12

Kir Royale

Crème de Cassis, Sparkeling Wine

Poinsettia Punch

Gin, St. Elizabeth , Grenadine, and Lemon

The Yule Mule

Vodka, Cranberry, Ginger Beer, Lime

L.D. Winter Bourbon Smash

LD Straight Bourbon, Currant Jam, Triple Sec, Orange and Soda

Espress Ya Self

Rumchata, Espresso Vodka, Coffee Liquor