

New Year's Eve 2023 Party Menu

Hors d'Oeuvres

Smoked Butter Poached King Crab Legs

\$34 - Half LB | \$62 - Full LB

Crab Cake

Cilantro Lime Remoulade | Micro Greens | \$21

Lobster Bisque

Sherry Splash | Crème Fraîche | Fresh Tarragon | \$16

Winter Salad

Baby Kale | Peruvian Peppers | Blue Cheese Crumbles | Boston Pears | Cranberry Vinaigrette | \$14
+6 Chicken | +9 Shrimp | +13 Scallops

Veal and Pork Meatballs

Rustic Tomato Sauce | Sourdough Crostini | \$19

Entrées

Prime Filet Mignon

Horseradish Potato Cake | Charred Rapini | Chianti Au Jus | \$48

Add 3 Jumbo Shrimp +\$10

Add 1/2 Lobster (One Claw and Half Tail) +\$24

Brioche Custard Baked Mahi Mahi

Lemon Beurre Blanc | Crispy Fingerling Potatoes | Sautéed Spinach | Heirloom Tomatoes | \$36

Chicken Saltimbocca

Crispy Brussels Sprouts | Polenta | Fontina Cheese | Sage Au Jus | \$32

Ricotta Potato Gnocchi

Butternut Squash Purée | Toasted Chestnuts | Red Wine Reduction | \$32

+6 Chicken | +9 Shrimp | +13 Scallops

Dessert

Nutella Panna Cotta | Raspberry Sauce | \$14

Crème Brûlée | Fresh Raspberries and Blueberries | \$14

Limoncello Tiramisu | Mixed Berry Compote | \$14