

New Years Eve 2018

• DINNER •



APPETIZER

Pumpkin Soup - Mascarpone, Pepitas
Grilled Octopus - Red Miso, Winter Squash
Shrimp Cocktail - Lemon, Marie Rose Sauce
Local Buratta - Poached Pear, Gastrique, Pearl Onion
Tuna & Avocado - Grapefruit, Tahini Vinaigrette

ENTRÉE

Five Spice Duck - Napa Slaw, Soy Ginger Noodles
Scallops & Crab - Jumbo Lump Crab, Spinach, Crispy Potato
French Cut Chicken - Mushroom Medley, Mustard Greens
Tenderloin of Veal - Madiera Reduction, Pome Puree
Tri-Color Gnocchi -Butternut Squash, Sherry Cream Sauce
8oz. Filet of Beef - Choron Sauce, Crispy Shallots

DESSERT

Indian Pudding - Cranberry, Apple Crisps
Stone Fruit Croquettes - Pomegranate Molasses, Chantilly
Curd of Citron - Meringue, Pistachio Dust

Dinner Package \$65 per person
-Includes Champagne Toast-
Reservations Required 203-701-0051