

NEW YEAR'S EVE

Starters

Sausage, Kale, Black-Eyed Pea Soup
lemon & rosemary 10

Smoked Salmon au Gratin
smoked salmon, gruyere, Boursin, French bread 19

Escargot
garlic-parsley butter, grilled bread 18

Raviolo Ricotta
egg yolk, shaved truffles, brown sage butter sauce 17

Pan Seared Sea Scallops
sweet potato puree, bacon lardons, maple bourbon glaze 19

Demi Winter Salad
*arugula, delicata squash, roasted brussels, carrots, beets, goat cheese,
pecans, pumpkin seeds, maple dijon vinaigrette 14*

Plates

Chilean Sea Bass
scallop mousse, beurre monte, farm vegetable 38

Arctic Char
potato-zucchini-shallot tart, lemon caper butter 36

Filet Mignon au Jus Lie
lobster truffle mash, farm vegetable 42

Rotisserie Chicken Pasta
bucatini, shitake-portabello mushroom sauce 36

Baked Stuffed Haddock
lobster, scallop and shrimp stuffing, sherry cream, farm vegetable 38

Baked Stuffed Lobster
*choose your size lobster, scallops, shrimp,
sweet crumb cracker stuffing MKT*

Steamed Maine Lobster
choose your size lobster served with drawn butter, cole slaw MKT

PLEASE INFORM YOUR SERVER IF A MEMBER OF YOUR PARTY HAS A FOOD ALLERGY. (GF) ITEMS CAN BE PREPARED GLUTEN FREE.
*SOME ITEMS ARE SERVED RAW OR MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, FISH,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
WE RESERVE THE RIGHT TO ADD 20% GRATUITY TO PARTIES OF 5 OR MORE