

New Year's Eve 2019

Oyster Rockefeller

Pernod Spinach, Parmesan Breadcrumb Crusted

Or

Chilled Angel Hair Caviar

With Truffle Essence, Chopped Chives

Or

Lobster and Shrimp Cocktail

Manhattan Sauce

Oxtail Consommé

Glass Noodles, Chiffon Vegetables

Or

Bib Lettuce, Goat Cheese, & Beets

Pear, Grapefruit and Orange Segment, Walnut Dressing

Black Grouper

Saffron Shrimp, Green Pea Risotto, Lemon Butter, Toasted Almond

Or

Herb Crusted Rack of Lamb

Vegetable Wellington, Rosemary Jus

Or

Grilled Ribeye from Newman Farm

Roasted Onion, Chestnut & Wild Mushroom Sauce

Or

Broiled Half Bermuda Lobster

Cognac Mustard Crab Stuffing,

Mixed Vegetables, Hand Whipped Mashed Potatoes

Tanzanian Dark Chocolate Fondant

Vanilla Sauce, Salted Caramel Ice Cream, Candied Cashews

Or

Brandy Poached Raspberry Crème Brûlée

Passionfruit Whipped Cream

Or

Sweet Mascarpone with Berries

Sesame Almond Tuile

Petit Four

Coffee and Tea

\$120.00

With Lobster or Dry Aged Ribeye \$140.00+

17% Service Charge

