

NEW YEAR'S EVE 2016

APPETIZERS

DUCK CONFIT SPRING ROLLS WITH ASIAN DIPPING SAUCE -15

TUNA NAPOLEON – SPICY AHI TUNA TAR TARE LAYERED WITH CRISPY WONTON AND CUCUMBER WITH
WASABI -15

LUMP CRAB MEAT COCKTAIL - 16

OYSTERS ON THE HALF SHELL WITH A MIGNONETTE OR COCKTAIL SAUCE -16

LOBSTER TOSSED WITH BABY FARFALLE IN CILANTRO GARLIC CREAM - 16

MOZZARELLA CARROZZA WITH TOMATO COULIS - 12

SOUP

SHRIMP BISQUE - 8

PUREE OF WILD MUSHROOM- 8

SALADS

BABY ARUGULA WITH GOAT CHEESE, DRIED FIGS, SLICED ALMONDS TOSSED IN A FENNEL VINAIGRETTE –
12

FRISSEE TOSSED WITH CHOPPED EGG, CRISPY PANCETTA, RED ONION, FRENCH GREEN BEANS & LEMON
VINAIGRETTE – 12

BABY KALE WITH QUINOA, ROASTED SHITAKI MUSHROOMS, PARMESAN CHEESE AND TRUFFLE
VINAIGRETTE - 12

ENTREES

BRAISED BONELESS SHORT RIB OVER CREAMY POLENTA WITH ROSEMARY BROWN SAUCE - 34

GRILLED LOIN LAMB CHOPS WITH A SWEET POTATO GRATON WITH APPLE MINT COMPOTE – 34

CHICKEN KIEV - CHICKEN BREAST FILLED WITH HERB BUTTER, BREADED AND PAN SEARED - 26

SHRIMP AND ASPARAGUS OVER SHITAKE RISOTTO -30

ROAST PRIME RIB OF BEEF WITH AU JUS WITH MASHED POTATOES - 32

SMOKED DUCK BREAST POMEGRANATE CINNAMON REDUCTION SAUCE WITH POTATO GRATON -28

PAN ROASTED SEA BASS WITH DIJON CREAM & TOASTED PUMPKIN SEEDS - 34

CREAMY POLENTA WITH MUSHROOMS, ROASTED ASPARAGUS, FENNEL & BEETS TOPPED WITH GOAT
CHEESE – 25

GRILLED FILET MIGNON WITH PAN SEARED SHITAKE MUSHROOMS AND ROASTED GARLIC & THYME
COMPOUND BUTTER - 38

ALL ITEMS ARE MADE TO ORDER, SO PLEASE ALLOW TIME FOR THE PREPARATION. FOR PARTIES OF FIVE OR MORE A 20%
GRATUITY WILL BE ADDED.

FRED KORMANN, EXECUTIVE CHEF