

New Year's Eve Dinner

Appetizers \$16

Cotuit Oysters on the Half Shell with Mignonette Sauce

Warm Apple and Brie Tart with Arugula, Almonds and Marinated Cranberries

Lobster and Shrimp Cake with Basil Aioli and Heirloom Tomatoes

Poached Foie Gras "au Torchon" Cranberry Walnut Bread, Quince Jam

Sesame Seared Ahi Tuna and House Cured Salmon with Pickled Cucumber

Main Courses \$40

Wild Salmon with Truffle Cream Sauce

Lobster Potato Cake

Seared Sea Scallops Blood Orange Beurre Blanc

Shrimp Jasmine Rice Crispy Roll

Filet Mignon "au Poivre" Roasted Fingerling Potatoes

Butter French Beans

New Zealand Roasted Rack of Lamb Cabernet Sauce

Reggiano Risotto Pomegranate Jam

Desert \$12

Hot Chocolate Truffle Cake

House Made Vanilla Bean Ice Cream

Godiva White Chocolate Cheesecake

Luxardo Cherries, Butter Cookie Crust

Pistachio Crème Brûlée

With Chocolate Fudge Cake

Raspberry Chambord Crêpe

White Chocolate ice Cream