

“ALL THAT GLITTERS” NEW YEAR’S EVE DINNER

CHEERFUL BEGINNING

AMUSE BOUCHE “Chef’s Whim”

STARTERS

please select one

LOBSTER BISQUE

dill crème fraiche garnish

POACHED PEAR SALAD

mixed greens, candied pecans, blue cheese,
port wine vinaigrette, rasin walnut baguette

LITTLE GEM CAESAR SALAD

classic caesar dressing, crispy croutons, grana padano

LOBSTER RAVIOLI

saffron mussel cream sauce

STEAK SATAY

chimichurri sauce

CRISPY IBERICO PORK BELLY

vanilla bean & apple compote, fried brussels sprouts,
apple cider gastrique

BUTTERMILK FRIED OYSTERS

tartar sauce, pickled vegetables

VEGETABLE TEMPURA

tempura battered, chef’s selection of local vegetables,
chili-ponzu sauce

NYE RAW BAR PLATE* +10

two of each: shrimp cocktail, oysters ½ shell,
clams ½ shell, snow crab claws

MAIN

please select one

ROASTED HALF ORGANIC CHICKEN

black-eyed peas, pancetta, gravy, glazed baby carrots

RED WINE BRAISED VOLCANO LAMB SHANK

stone ground byrd mill grits, brussels sprouts,
brazing jus

CHESAPEAKE BAY LINE-CAUGHT ROCKFISH

julienne carrots, fennel, leeks and red pepper,
baby potatoes, clams, saffron mussel cream sauce

SQUID INK PASTA WITH LOBSTER

peas, oyster mushrooms, leeks,
uni & crab butter sauce

FAIRYTALE PUMPKIN RISOTTO *(vegan)*

kefir lime leaf coconut milk, leeks,
spicy popcorn, affilla cress

GRILLED FLAT IRON STEAK FRITES

garlic-parsley butter, old bay fries, mixed green

JUMBO LUMP CRAB CAKE ENTRÉE

asparagus, fresh daikon radish slaw,
french fries, tartar sauce

VENISON CHOP* +8

parsnip & apple puree, root vegetable gratin,
black currant demi-glace

PRIME ANGUS BEEF TENDERLOIN FILET* +10

potato croquette, creamed spinach, bordelaise sauce

18OZ. PRIME SPLIT BONE RIBEYE* +15

roasted kabocha squash, sautéed rainbow swiss chard,
chimichurri

chef’s special

SURF N TURF* (1/2 LOBSTER & 6 OZ. FILET) +25

bearnaise sauce, roasted fingerling potatoes, french green beans & baby carrots

DESSERT | *please select one*

PEAR & MASCARPONE TART

CHOCOLATE POT DE CRÈME

smoked sea salt, caramel sauce

CHAI CREME BRÛLÉE

HOUSEMADE ICE CREAM

SORBET

Gift for you HOUSEMADE CHOCOLATE TRUFFLES

FOUR-COURSE NYE PRIX-FIXE

\$80** per person

*Upcharges will be added to the starting price.

**Tax & gratuity are not included. An automatic 20% gratuity to be added to the final bill.

Menu is subject to change based on availability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.