



restaurant & wine bar

NEW YEAR'S EVE SOIRÉE 2018

CHAMPAGNES

FOR LUCK – Brut Champagne, Canard-Duchêne, "Cuvée Léonie", Ludes, France NV **16/64.**

FOR LOVE – Rosé Champagne, Canard-Duchêne, "Cuvée Léonie", Ludes, France NV **19/83.**

RAW BAR

***Cherrystone Clams** · Á La Carte

Cocktail Sauce, Horseradish, Red Wine Vinegar Mignonette 1.75

Lobster Tail · Á La Carte

Cocktail Sauce, Horseradish 12

Jumbo Shrimp Cocktail (6) ·

Cocktail Sauce, Horseradish 16

***OYSTERS** ·

Á La Carte 3

Lemon, Cocktail Sauce & Red Wine Vinegar Mignonette

Blue Point, Long Island Sound, CT

Medium Salinity, Pleasant Mineral Finish

Gurnet Creek, Plymouth, MA

Medium, Clean and Crisp Salty Flavor

Ichabod Flat, Kingston Bay, MA

Medium Meats, Very Briny, Sweet Finish

Moonstone, Point Judith, RI

Medium Brine, Sweet & Very Salty Finish

Pleasant Bay, Orleans, MA

Medium, Clean and Crisp Salty Flavor

Summerside, PEI, CAN

Medium, Silky, Very Sweet, Clean & Soft Finish

Thatch Island, Barnstable, MA

Plump, Salty, Clean Finish

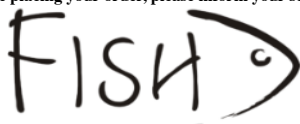
Wellfleet, Cape Cod, MA

Plump, Creamy, Briny, Seaweed Finish

Whites Flat, Plymouth, MA

Mild and Perfectly Balanced

*These menu items may be served raw or undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Food Borne Illness. Before placing your order, please inform your server if a person in your party has a food allergy.



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THREE COURSES - \$65 PER PERSON
NO SUBSTITUTIONS PLEASE

APPETIZERS

Root Vegetable Bisque • Aged Gouda, Basil Puree, Garlic Crostini

***Oysters Rockefeller** • Celery, Onions, Spinach, Feta, Bread Crumbs

Burrata & Beet Salad • Beet Purée, Truffle Oil Vinaigrette, Candied Pecans

***Scallop Crudo** • Soy Sauce, Orange, Lemon, Thai Chile, Mint

Lobster Croquette • Cauliflower Puree, Vermont Cheddar, Smoked Paprika Aioli

Baked Piquillo Peppers • Crabmeat Stuffing, Whipped Basil Ricotta, Piquillo Pepper Aioli

Crispy Goat Cheese • Frisée, Peach Compote, Orange Gelée

ENTRÉES

***Sesame Seed Crusted Tuna** • Cauliflower Puree, Sautéed Spinach, Basil Herb Oil

Pork Shank • Creamy Polenta, Broccolini, Caramelized Onions, Apple Reduction

***King Salmon** • Black Lentils, Horseradish Crema, Pickled Red Onions, Rye Crumbs

Seafood Au Gratin • Lobster, Shrimp, Scallops, Crabmeat Stuffing, Bread Crumbs,
White Wine Garlic Butter Sauce, Brussels Sprouts, Garlic Cheddar Hash

Shellfish Mélange • ½ Lobster (in shell), Mussels, Clams, Shrimp, Scallops, White Beans, Tomato Saffron Broth,
Rouille

Pulled & Pressed Short Ribs • Parsnip Purée, Diced Rutabaga, Caramelized
Cipollini Onions, Port Demi-Glace

***16 oz. Rib Eye** • Red Bliss Whipped Potatoes, Grilled Asparagus, Mushroom Marsala Sauce

Butternut Squash Risotto • Butternut Squash, Zucchini, Yellow Squash, Carrots,
English Peas, Parmesan Foam

DESSERTS

Tahitian Vanilla Crème Brûlée • Whipped Cream, Sliced Strawberries

Warm Apple & Berry Cobbler • Vanilla Ice Cream

Chocolate Mousse Cake • Chocolate Flakes, Chocolate Sauce,
Orange-Vanilla Mascarpone, Berry Sauce

Cherry Cream Tart • Graham Crust, Meringue

Cheese Plate • Three Artisanal Cheeses, Quince Paste,
Whole Grain Mustard, Cornichons, Sliced Apple, Toasted Baguette

EXECUTIVE CHEF: ALEXIMAR BARROS

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