



NEW YEAR'S EVE 2015- 2016



FIRST COURSE SELECTIONS

★ EGGPLANT CAPRESE

Fresh organic eggplant sliced and dipped in a light egg batter pan browned and stacked with fresh Mozzarella - tomato basil marinara and shaved Pecorino Romano

★ OYSTER'S ANDREW

A fabulous Holiday recipe made ~ freshly shucked oysters~ *to order*
Topped with ~ fresh leaf Spinach ~ Béarnaise ~ house seasoned bread crumbs ~ poached under the open flame
~ finished with *bacon infused caviar*

★ OYSTER ON THE ½

Beautiful crisp seasonal oyster, freshly opened – with fresh lemon and traditional cocktail sauce

★ CRAB CRÊPES A LA RICHE

House made crêpes with citrus and fresh herbs. . stuffed with Jumbo Lump Crab in a light tomato & scallion butter - drizzled with a melted leek and champagne buerre blanc

★ LOBSTER RAVIOLI

egg dough filled with steamed lobster meat & fresh herb infused ricotta
served in a Vodka Cream sauce spiked with grated Romano Cheese

★ ROASTED NEW YEAR'S QUAIL

stuffed with a mushroom & chestnut herb bread stuffing pan browned-oven finished to a crispy golden skin
with savory pan au jus & Chablis spiked with dried apricots & roasted chestnuts ~ Served over bulgur

★ SMOKED SAMPLER

Norwegian smoked salmon, apple wood smoked trout & peppered smoked mackerel
Served with sliced artichoke heart & crisp cucumber salad

★ TUSCAN CARPACCIO OF BEEF

Filet mignon carpaccio ~ paper thin slices finished with white truffle oil, capers, & shaved Locatelli
Garnished with baby greens tossed in a true French vinaigrette

★ FOIS GRAS

Consciously raised Hudson Valley fois gras ~ pan seared and served with crostini
Drizzled with a pan reduction of berries and port wine

★ GRILLED JUMBO SHRIMP

Beautiful jumbo shrimp wrapped in lean low sodium apple wood smoked bacon
Served with horseradish cream

★ ALASKAN CRAB CLAW

Jumbo snow crab claws ~ sweet & meaty (4 pcs.)~ steamed & chilled
served with traditional Miami 'spicy' mustard sauce

Intermezzo

Choose soup or salad - Accompanied by homemade bread service

TRADITIONAL CAESAR SALAD ★ -

Crisp romaine -traditional recipe Caesar Cardini - Pecorino Romano and crispy crouton

CHICAGO WEDGE SALAD ★

Gorgonzola bleu cheese dressing, crispy bacon bits & dried cranberries

JAMAICAN CURRIED CRAB BISQUE ★

Jumbo Lump Crab- with coconut milk, scotch bonnet peppers, & fresh lime bringing you fond memories of those "sweet-hot" Caribbean nights

HARVEST CAPPUCCINO ★

A velvety concoction ~ caramelized Vidalia onion, roasted squash & yams
Pureed with a hint of cream topped with frothed milk





ENTREE SELECTIONS



Entrees are served with chef's choice freshly steamed vegetable



BEAUTIFUL FUSION MOROCCAN CHICKEN

Organic French A-Line cut breast of chicken stuffed beneath the skin with a lightly spiced Andouille sausage & Medjool Dates pan browned-oven finished to a crispy golden skin with savory pan au jus & Chablis reduction w/ tiny diced yams. Quinoa & wilted greens w/ cool fennel & tomato salad

★ASIAN 'CRISPY' DUCK

Semi boneless 1/2 Duckling "Twice cooked". .roasted & painted with a Thai glazing lacquer of fresh berries Flashed to crispin' the skin. Resting over a stir fry of fresh vegetables w/ Thai chilies, tamari soy, & ginger

★CELEBRATION VEGETABLES MEDITERRANEAN

Freshly grilled veggies marinated in fresh citrus, herbs & roasted garlic - fanned over rigatoni tossed in Basil Pesto-served in a pool of tomato-basil marinara-finished topped w/ imported Feta
Order without pasta for a satisfying gluten free celebration dinner.

★HAWAIIAN BUTTER FISH

Wild caught Hawaiian Butter fish (Escalar) painted with citrus & olive oil with fresh herbs - charcoal grilled & served w/ an orange citrus buerre blanc & mango salsa served with charcoal grilled vegetables

★SHRIMP AND CRAB A LA RICHE

Simple is the 'best' when it comes to these two Eastern shore favorites, Jumbo Shrimp and Jumbo Lump Crab tossed in a light butter sauce with diced vine ripened tomatoes & slivered scallions over angel hair pasta

★*New Year's Celebration*

LOBSTER TAIL

(add - \$ 28.00 + up charge to the prix fixe)



In the *New Year's tradition* we're touched by the *romance* of offering these succulent tails.

Choose 8-10 oz. @ \$

Choose your preparation -Steamed with drawn butter served with grilled fingerlings or mashed or removed from the shell, wrapped in bacon and grilled served with twin dipping sauces

★CEDAR PLANK ROASTED SALMON

Cedar plank roasted 'Scottish' salmon fillet ~ served with truffled Brussels sprouts And Parmesan roasted fingerling potato

★RACK OF LAMB

Four bone rack of New Zealand Lamb rack ~ simply painted with olive oil and charcoal grilled With a Port wine reduction and Russet mashed

★ *Our* FILET MIGNON (8 oz) ★

are cut to order -"Just for you" -from the whole tenderloin-

"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 4.50 per ounce

Simply hardwood charcoal grilled to your preference choose your style below-**Filet Mignon au Natural (8 oz)**

Grilled to your preference w/ béarnaise –**choose your style below**

CHICAGO STYLE

'Chicago Famous' - Wedge Salad
Gorgonzola bleu cheese dressing, crispy
bacon bits & dried cranberries

NEW YORK STYLE

Served with **Russet mashed**
and *Sauce Béarnaise*

FILET AU POIVRE - finished with a traditional

Cognac peppercorn cream + \$ 3.50

FOUR COURSE

New Years Eve Prix Fixe Menu

THREE COURSES WITH DESSERT & CHAMPAGNE TOAST

\$ 90.00 PER PERSON + PA SALES TAX

GRATUITY FOR YOUR SERVICE IS ADDED @ 20 %

