



NEW YEAR'S EVE 2014- 2015



FIRST COURSE SELECTIONS

★ ASPARAGUS LISBON

Freshly steamed asparagus. . topped with a poached egg in the Portuguese style
Finished with a drizzle of champagne cream ~ house seasoned bread crumbs
And a hint of white truffle oil

★ 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

★ TRUFFLE MUSHROOM FARFALLE

Homemade 'bowtie' pasta tossed with sautéed mushroom with melted leeks & white truffle. . finished with a
hint of cream, white truffle oil & shaved Locatelli

★ 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

★ DUCK POT PIE

Savory roasted pulled meat of duckling 'en casserole w/ root vegetable mélange ~ fingerlings, carrots, celery,
turnips, & parsnip ~ ~sealed with puffed pastry
& baked to golden brown perfection

★ THREE CHEESE TORTELLINI

light and delicious stuffed with ricotta, Pecorino Romano, & Parmesan tossed in a light sauce of slow roasted
tomato, fresh leaf basil, champagne & a splash of cream ~ finished with grated Locatelli cheese

★ GRILLED JUMBO SHRIMP

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



Feeling a bit decadent?

OSETRA CAVIAR SERVICE

1 OZ.
\$ 265. ~

½ OZ.
\$ 136.~

Intermezzo

Choose soup or salad - Accompanied by homemade bread service

TRADITIONAL CAESAR SALAD ★ -

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

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





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

★ ROASTED PHEASANT

1/2 organic pheasant ~ slow Roasted organically grown Pheasant served with a rutabaga soubise with caramelized onions & leeks ~ finished with reduction of roasting au jus

★ 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 beurre 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. Proudly weighing in between 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

★ WILD STRIPED BASS

Wild caught 'striper' ~ pan roasted & served over a soubise of fingerling yams, rutabaga, parsnips & caramelized onions drizzled w/ a light champagne citrus cream & a hint of truffle oil

★ 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

\$ 88.00 PER PERSON + PA SALES TAX

GRATUITY FOR YOUR SERVICE IS ADDED @ 20 %

Executive Chef - **GRACIE SKIADAS**

Sous Chef - **ANDY MADDEN**