



NEW YEAR'S EVE 2016- 2017



FIRST COURSE SELECTIONS

★ 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

★ TRUFFLED BRUSSELS

Organically grown Brussels Sprouts steamed and finished with a splash of cream house
seasoned bread crumbs and & drizzle of white truffle oil

★ MAGIC MUSHROOM MÉLANGE

Portabella Mushroom Cap ~ charcoal grilled and served served resting on fresh mozzarella
With a mélange of fresh button, yellow oyster & shiitake pan sautéed with black truffle & basil infused
re'duck'tion' ~ finished with 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

★ ASPARAGUS PROSCIUTTO

freshly steamed asparagus ~ served over tortellini in a tomato basil vodka sauce
finished with thinly sliced Parma prosciutto and grated Pecorino Romano

★ GRILLED JUMBO SHRIMP

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

★ CRAB CRÊPES A LÁ 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

★ Smokin' Seafood Sampler

Norwegian smoked salmon drizzled with a fresh lemon thyme Chèvre vinaigrette
Smoked bay scallops, sliced apple wood smoked trout & peppered smoked mackerel
Served with crisp cucumber salad

★ ROASTED QUAIL

Organically grown in Spain ~ stuffed with a savory herb & cranberry stuffing oven roasted & finished
with a reduction of apricots & pan juices served with a smathering of herb infused quinoa

★ 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

Intermezzo

Choose soup or salad - Accompanied by homemade bread service

TRADITIONAL CAESAR SALAD ★ -

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

TOSSED CELEBRATION GREENS ★

Baby field greens & crisp romaine. . tossed with vine ripened tomato, & cucumber
In your choice of White Balsamic or our infamous Bleu Cheese vinaigrette

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

★ SAVORY CHICKEN AND BRIE

Organic French A-Line cut breast of chicken ~ stuffed under the skin with French Brie, fig & a hint of orange ~ pan roasted – then finished in the oven to crisp the skin
Sauced with a very light lemon spiked pan au juice with a hint of champagne,
Served over couscous infused with fresh leaf basil & dice organic tomato

★ ASIAN 'CRISPY' DUCK

Semi boneless ½ 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 - over imported penne 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

★ Gracie's FUSION PAELLA

Jumbo Shrimp, clams, PEI mussels, & breast of chicken julienne, steamed in white wine over a mélange of long grain rice enhance with pan browned *New Orleans Andouille sausage*, caramelized onion and red bell peppers w/ imported Spanish saffron & sweet slow roasted garlic

★ LOBSTER TAIL? *Mais Oui!*

Always a New Year's Tradition ~ MAINE Cold Water tail
'Always' available ~ by request! ~ add an up charge to the prix fixe ~
averaging 12 – 14 oz. + \$ 30.



★ RACK OF LAMB

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

★ WAPITI ELK CHOP

painted with a smoky black strap & citrus marinade ~ Charcoal grilled
served with Andy's homemade shallot ravioli ~ drizzled with a savory mushroom port wine reduction

★ Our FILET MIGNON (8 oz) ★

cut to order - "Just for you" - from a whole *grass fed organic* tenderloin-
"Choose your cut" - 10 oz., 12oz., 14oz., or 16oz. + add \$ 4.50 per ounce

Filet Mignon au Natural (8 oz)

Simply hardwood charcoal gilled to your preference w/ 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 %



Executive Chef - GRACIE SKIADAS

Chef - ANDY MADDEN

