

new year's eve monday, december 31, 2018 \$75/person plus tax & gratuity

first course select one

caesar salad garlic crouton, parmigiano-reggiano, classic caesar dressing

shrimp cocktail citrus cocktail sauce, creamed horseradish, charred lemon

> **lobster chowder** cold water lobster, creamed sherry

second course select one

free-range chicken truffle au gratin potatoes, baby spinach & arugula, natural jus

bone-in new york strip truffle fingerling potatoes, heirloom carrots, final cut steak sauce

> chilean sea bass basmati rice, eggplant caviar, aged balsamic

center cut filet mignon mascarpone mashed potatoes, asparagus, final cut steak sauce

add lobster tail \$29 add crab cake \$14 add shrimp \$10

third course dessert vanilla bean cheesecake & Maracaibo chocolate mousse blood orange compote, salted brown butter shortbread, cocoa nib crunch