



New Year's Eve



Appetizers

Oysters Duet \$17

West Coast – Washington
Hood Canal (3 pcs)

East Coast – Canada
Beausoleil (3 pcs)

Roasted Pear Salad \$8

Organic greens, Frisee, Port Wine Vinaigrette, Goat Cheese, Toasted Walnuts

Mini Lobster Crabe Cake \$8

Corn Salsa, Baby Spinach, Wild Mushrooms, Tobiko, Sesame Oil, Ginger, Wasabi Miso Beurre Blanc

Raw Bar \$14

Shrimp Cocktail (2), Little Neck Clams (2), Oysters Cocktail (2) Cocktail Sauce, fresh Lemons

Entrees

1 ½ LB Lobster Steamed -or- Broiled \$29

Wild Brown Rice, Fresh Corn on Cobb, Baby Vegetables, Drawn Butter

Chilean Sea Bass w / Asian Lobster Crust \$29

Wild Mushroom, Spinach, Tobiko, Panko, Sriacha, Lobster Sause, Broccolini, Wild Rice Pilaf

Cioppino \$29

Norwegian Arctic Cod, Baby Spinach, Shrimp, Little Necks, Mussel, Pomodoro, Fennel Pollen, Espelette Pepper

Chicken Napoleon \$22

Grilled Chicken Paillard, Ricotta, Mozzarella, Parmesan, Pomodoro, Wild Mushroom Risotto, Broccolini

Prime NY Sirloin \$39

Grilled, Mashed Potatoes, Broccolini, Clarified Butter

Desserts

Hot Chocolate Souffle \$9 Crème Anglaise, Fresh Berries (5 Minute Prep Time)

Salted Caramel Sorbet \$9

Warm Apple Bread Pudding \$9

