



NEW YEARS EVE 2018



ACT 1

Crispy Brussel Sprouts, Bacon and Potatoe
with a Malted Vinegar Aioli

Lobster, Crab and Artichoke Dip
Tortillas and Naan Breads

Shrimp Cocktail
Classic Shrimp Cocktail, Smugglers Notch Vodka Cocktail Sauce and Lemon

Chicken Quesadilla
Parmesan Crusted Tortilla, Roasted Poblanos, Charcoaled Onions, Chicken, Four cheese, Sour Cream, Salsa and Guacamole

ACT 2

Lobster Chowder
Lobster Meat, Potato, Corn, Bacon, Cream

Tortilla Soup
Avacado, Sour Cream, Tortilla strips

Ahi Kale Caesar
Romaine, Kale, Pistachio, Brussels Sprouts, Raisins, Grape Tomato, Parmesan

Skirt Steak Cobb Salad
Greens, Kale, Bacon, Tomato, Avacado, Egg, Corn, Carrots, Edamame, Balsamic Dressing

ACT 3

Filet Mignon
Grilled Filet, Roasted Fingerling Potato, Haricots Verts, Bordelaise Demi, Tabasco Onions

Seafood Cioppino
Shrimp, Scallops, Lobster, Clams, Mussels, Fennel Tomato Herb Broth

Duck Two Way
Confit Of Duck Leg, Pan Seared Breast, Roasted Fingerling Potato, Haricots Verts, Raspberry Demi

Chicken Roulade
Chicken Cutlets rolled with Smoked Ham, Sharp Cheddar, Maple Mornay Sauce , Mashed Potato, Haricots Verts

Assiette
Grilled Asparagus, Red Onion, Tomato, Zuchinni, Portabella Mushroom, with a Poached Artichoke and Garlic aioli

Roasted Rack of Lamb
Rosemary Demi, Roasted Fingerling Potato, Haricots Verts, Mint Jam

ACT 4

Dessert

\$75.00 per person

