

NEW YEAR'S EVE MENU \$150

Wine Pairing \$100

FIRST COURSE

Amouse Bouche

Smoked Salmon Topped with Creme Fraiche & Caviar

Moet & Chandon Brut Champagne

Supplemental Calvisius Caviar Course

White Sturgeon Prestige

½ oz \$60.

1 oz \$115

Siberian Sturgeon Classic

½ oz \$70

1 oz \$135

Osetra Russian Sturgeon Classic

½ oz \$80

1 oz \$150

Crème fraîche, Egg White, Egg Yolk, Capers, Red Onion, Blinis

Caviar Tasting of all Selections

½ oz of each \$195

1 oz of each \$350

SECOND COURSE

6 Raw Patriot Oysters

Champagne Mignonette

Veuve Clicquot Rosé Champagne

or

6 Rockefeller Patriot Oysters

Bechamel, Spinach, Bread Crumbs

Veuve Clicquot Rosé Champagne

Blue Fin Tuna Crudo

Sesame, Ponzu, Wasabi Aoili, Rice Paper Chip

Chateau de Sancerre, Sancerre, Loire Valley, France, 2023

Foie Gras Pasta

Pasta Sheets, Pan Seared Foie Gras, Morel Mushroom Cream Sauce

L'Ancienne La Cure, Late Harvest Wine, Monbazillac, 2010

Pan Seared Japanese Diver Scallops and Braised Pork Belly

Miso Beurre Blanc, Fried Brussel Sprouts

Rombauer, Chardonnay, Napa, California, 2021

House made Fettucini topped with Freshly Shaved Black Truffle

Parmesan Cream, Black Winter Truffle

Marchesi di Barolo, Cannubi, Piedmont, Italy, 2015

Grilled Lamb Lollipops

Horseradish Cream, Shoestring Potatoes

Chateau Mont-Redon, Chateaufeuf -du-Pape, 2020

THIRD COURSE

Pan Seared Chilean Seabass

Blue Crab Risotto, Lobster Cream, Exotic Mushrooms, Spinach

Konsgaard, Chardonnay, Napa Valley, California, USA, 2021

1/2 Roasted Duckling à L'orange

Confetti Rice, Sautéed Haricot-Verts

Louis Latour Gevrey-Chambertin, Bourgogne, France, 2022

Grass Fed Filet Oscar

8 oz Filet Mignon, Topped with Blue Lump Crab, Hollandaise, Asparagus and Mashed Potatoes

Silver Oak, Alexander Valley, California, 2020

Veal Chop

White Asparagus, Bernaise, Pancetta Roasted Potatoes, Morrel Mushroom Demi Glace

Chateau Giscours, Margaux, Bordeaux, France, 2019

Stuffed Local Spiny Lobster Tail

Blue Crab Stuffing, Gruyere Mac and Cheese, Garlic Broccolini

Konsgaard, Chardonnay, Napa Valley, California, USA, 2021

FOURTH COURSE

Valrhona Chocolate Mousse & Chocolate Covered Strawberries

Coquito Cheesecake, Fresh Whipped Cream

Local Passionfruit Creme Brulée

Your Choice of Moet Champagne, Graham's 20 Year Tawny Port, or L'ancienne La Cure Monbazillac 2010