



New Year's Eve 2017

\$55

COURSE 1

Lobster Bisque

Andalusian Gazpacho

N.E. Clam Chowder

Cherry Gazpacho

COURSE 2

Lamb Skewers ^{GF}

Marinated grilled lamb skewers with quinoa tabbouleh

Garlic Shrimp ^{GF}

Shrimp sautéed in olive oil, garlic, Spanish chiles & parsley

Calamari

Lightly dusted, flash fried calamari with roasted almonds & a parsley citrus aioli

Miso Pork

Grilled miso marinated pork with fresh cucumber salad

Burrata & Tomato ^{GF}

Heirloom & cherry tomatoes with burrata, baby arugula, pine nuts, basil pesto drizzle & lemon vinaigrette

COURSE 3

Paella & Lobster Tail ^{GF}

Traditional Spanish saffron rice prepared with a selection of fresh seafood and chorizo topped w/ a Maine lobster tail

Roasted Duck

1/2 crispy honey mustard maple leaf duckling, fingerling potatoes & haricot vert with sauce l'orange

Sea Scallops ^{GF}

Pan seared scallops with roasted tomato risotto, grilled asparagus & a coconut pesto

Grilled Salmon

Seared salmon with a tomato-ginger-citrus salsa, roasted cauliflower, kale & farro

Filet Mignon ^{GF}

Grilled filet of beef with mashed potatoes, our vegetable of the day & roasted garlic demi glaze

Vegetarian Bowl

Grilled seasonal vegetables with a tomato-ginger-citrus salsa, roasted cauliflower, kale & farro

DESSERT

Warm Chocolate Deluxe

Raspberry Sorbet and Bubbles

Fig Tart & Pistachio Ice cream

Bread Pudding & Vanilla Ice cream



\$75

COURSE 1

Lobster Bisque

Andalusian Gazpacho

N.E. Clam Chowder

Cherry Gazpacho

COURSE 2

Jumbo Shrimp Cocktail ^{GF} Fresh Tiger Prawns poached in a court bouillon served with house made cocktail sauce

Beef Carpaccio

Thinly sliced beef tenderloin with a yuzu soy vinaigrette, sesame and chives

Goat Cheese Salad

Warm goat cheese on crostini, red & golden beets, baby kale, mixed greens, pistachios & balsamic reduction

Tuna Tartare

Hand-diced ahi tuna with avocado, mango, citrus vinaigrette & crispy plantain

Cured Salmon

Thinly sliced salmon gravadlax with beets, fennel, onion, apple and lemon-oil drizzle

COURSE 3

Foie Gras

Seared foie gras with a berry port reduction, berries over a crostini

Grilled Octopus ^{GF}

Marinated octopus finished on the grill and served with our signature navy bean salad & sherry vinaigrette

Lamb Lollipop ^{GF}

Marinated and grilled lamb chops over cauliflower puree

Seared Scallops

Pan seared sea scallops over a coconut basil pesto and mango salsa

Iberico Bellota Ham

One of the finest hams in the world, aged 18 months, with pan con tomate

COURSE 4

Chilean Sea Bass ^{GF}

Baked sea bass with a wasabi pea crust, roasted cauliflower mashed potatoes, shiitake mushrooms & bok choy in a sweet soy reduction

Beef Short Ribs ^{GF}

Slow-braised short ribs in a red wine reduction with homemade mashed potatoes & our vegetable of the day

Grouper Oscar ^{GF}

Seared black grouper with roasted fingerling potatoes and Brussels sprouts, topped with crabmeat, grilled asparagus and Hollandaise

Surf & Turf

4 oz Filet & a 4 oz Maine lobster tail with truffle risotto and broccolini

Twin Lobster Tails ^{GF}

Two 4 oz Maine lobster tails with mashed potatoes and broccolini

NY Strip Au Poivre ^{GF}

Peppercorn encrusted beef strip steak with roasted fingerling potatoes, roasted Brussels sprouts and a peppercorn cream sauce

DESSERT

Warm Chocolate Deluxe

Raspberry Sorbet and Bubbles

Fig Tart & Pistachio Ice cream

Bread Pudding & Vanilla Ice cream