

New Years Eve

• \$125 PER PERSON •

CHEFS AMUSE

HORSERADISH & POTATO FRITTER

smoked salmon, crème fraîche, paddle fish caviar

SUPPLEMENT COURSE

MINI SHELLFISH PLATTER

Wellfleet oysters, shrimp cocktail, lobster cocktail, tuna poke, crab cones (\$30pp)

FIRST COURSE

choose one:

WALDORF SALAD

red and green endive, wood grilled apple, roasted grapes, crushed walnut vinaigrette

BLUEFIN TUNA TARTARE

citrus and ginger ponzu, radish gremolata, grilled sourdough

Supplement Osetra Caviar (\$30)

CLAM AND LOBSTER CHOWDER

grilled leeks, confit tomato, spiced labneh

PRIME STEAK TARTARE

panko fried egg, gaufrette potato, toasted brioche, cornichon aioli

SECOND COURSE

choice of:

LOBSTER SCAMPI

fedelini pasta, sweet 100s, torn basil, piri piri butter

or

BOLOGNESE LASAGNA

veal sugo, fontina b  chamel, arugula, shaved parmesan

THIRD COURSE

choose one:

WOOD GRILLED PORTERHOUSE STEAK

porcini mushroom risotto, creamed spinach gratin, red wine french onion soup

WOOD GRILLED TUNA STEAK

lentils du puy, sweet and sour beets, port wine and blood orange reduction

EXOTIC MUSHROOM RISOTTO

porcini, tiny vegetables, truffled beurre blanc

DESSERT

choose one:

BANANAS FOSTER SUNDAE

banana br  l  e, rum raisin ice cream, candied walnuts

FALLING CHOCOLATE CAKE

vanilla anglaise, strawberry coulis, micro mint

SELECT OF SORBET

exotic fruit soup

Before placing your order, please inform your server if a person in your party has a food allergy. * Consuming raw or uncooked meats, poultry, seafood, shellfish, eggs, or cooked to order foods may increase your risk of foodborne illness.

The background is a solid blue color. In the top and bottom corners, there are stylized yellow fireworks. Each firework consists of a central point from which many thin lines radiate outwards, ending in small yellow dots. The fireworks are arranged in a way that they appear to be exploding upwards and downwards from the center of the image.

Rochambeau

HAPPY NEW YEAR!