



New Years Eve 2025-2026

Prix Fixe Dinner Menu

STARTERS

LOBSTER CORN CHOWDER

Lobster Relish

WARM BRUSSELS SPROUT & KALE CAESAR

Warm Shaved Brussels Sprout, Organic Baby Kale, Caesar Dressing, Herb Crisp

FUJI APPLE & ENDIVE SALAD

Shaved Stilton Cheese, Candied Walnuts, Dried Cranberries, Cider Vinaigrette

GOAT CHEESE SOUFFLÉ

Poached Pear, Bib Lettuce, Sunflower Seeds, Port Wine Balsamic Emulsion

CRISPY JUMBO LUMP CRAB CAKE

Jicama & Apple Slaw, Chipotle Aioli

YELLOWFIN TUNA TARTARE

Macadamia Nut, Ginger Reduction, Avocado Wasabi Emulsion

HOMEMADE RUSSET POTATO GNOCCHI

Chanterelle, Micro Pea Shoots, Shaved Truffle Moliterno

ENTRÉES

BRAISED SHORT RIB

Creamy Polenta, Roasted Root Vegetables, Natural Jus

GRILLED FILET OF SALMON

Forbidden Black Rice, Pea Purée, Baby Carrots, Snow Peas, Saba Drizzle

PAN-SEARED HALIBUT

Basil Farro Crème, Baby Carrot, Haricot Verts, Vinocotto Drizzle

PRIME RIB OF BEEF

Crispy Potato Cake, Grilled Asparagus, Pinot Noir Reduction

LONG ISLAND DUCK BREAST

Parsnip Puree, Spanish Pardina Lentils, Organic Kale, Bosc Pear Relish, Port Wine Reduction

FRESH RICOTTA CAVATELLI WITH JUMBO SHRIMP

Oven-Roasted Tomatoes, Spinach, Fresh Ricotta, Basil Walnut Pesto

WHOLE HERB-CRUSTED LOBSTER

One and a Half Pound (1 ½ lb.) Lobster, Grilled Asparagus, Herb Frites

GRILLED AUSTRALIAN LAMB CHOPS

Julienned Winter Squash, Sweet Potato Timbale, Pomegranate Emulsion

DESSERTS

CHOCOLATE TRUFFLE TORTE W/ VANILLA GELATO

DARK CHOCOLATE MOUSSE

CRÈME BRULÉE

APPLE COBBLER WITH VANILLA GELATO

\$98pp

Sorry, No Sharing or Substitutions Please – 20% gratuity added to parties of 6 or more