

# New Year's Eve

## First Course

### *Lobster Bisque*

Crème Fraiche | Micro Greens

### *Oysters on the Half Shell*

Champagne Mignonette | Horseradish Cocktail Sauce

### *Scallop Risotto*

Wild Mushrooms | Roasted Sweet Potato | Truffle oil | Watercress

## Second Course

### *Heirloom Tomato Salad*

Burrata | Grilled Baguette | Basil | Oregano | Red Wine Vinaigrette | Balsamic Reduction

### *Parkers' Wedge*

Applewood Smoked Bacon | Tomato | Gorgonzola

### *Caesar Salad*

Hearts of Romaine | House-made Caesar Dressing | Shaved Reggiano Parmesan | White Anchovies

### *Jumbo Shrimp Cocktail*

Classic Cocktail Sauce

## Entrée

### *Surf 'n Turf*

Lemon Butter Sauce

### *Lobster Tail, 11 oz.*

Lemon Beurre Blanc

### *Bone-In Ribeye Steak, 18 oz.*

### *Chilean Seabass*

Miso glazed and oven roasted, cool Asian slaw

### *New York Strip Steak Au Poivre, 14 oz.*

Peppercorn Mélange coated, Cognac Cream

### *Roasted Half Chicken*

Mushroom Chicken Demi

### *Baby Vegetable Risotto*

Roasted Baby Vegetables | Arugula | Parmesan

## Sides – choose one

### *Yukon Gold Mashed Potatoes*

### *Potato Au Gratin*

Simmered in parmesan cream, oven roasted

### *Grilled Asparagus*

### *Lobster Mac 'n Cheese*

Mornay Sauce, Fresh Lobster, Panko Topping

### *Gorgonzola Brussels Sprouts*

Smoked bacon, shaved garlic & shallots

## Dessert

### *Warm Chocolate Tart*

### *Bananas Foster Butter Cake*

### *Bourbon Crème Brulee*

Early Seating: \$95 per Person

Late Seating: \$120 per Person