



# New Year's Eve 2020



\$75 per person

pair with wine for \$25 per person

## First Course

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**kobe carpaccio**

with Himalayan sea salt and garlic crostinis

**camelot chicken**

coconut chicken tenders, coconut honey mustard, fresh pineapple

**seared scallops**

over bourbon maple beurre blanc with candied brussels and pancetta

**colossal shrimp cocktail**

immersed in firey cocktail sauce

*Wine Pairing*

Torresella | Prosecco | Italy

## Second Course

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**chesapeake bay oyster stew**

with fresh fennel and herbs

**wild mushroom bisque**

with truffle crème fraiche

**boursin berry salad**

red wine vinaigrette and candied walnuts

**caesar salad**

feta, avocado, red onion, tomato, parmesan crisp and caesar dressing

*Wine Pairing*

Cloudfall | Chardonnay | California

## Main Course

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**black truffle filet mignon**

With morel shallot reduction over wild mushroom risotto with steamed asparagus

**petite filet mignon paired with chilean seabass**

Thai chili beurre blanc. served with garlic mashed potatoes and asparagus

**grilled new York strip**

with fried onions, loaded mashed potatoes and steamed broccoli

**chilean seabass**

seared chilean seabass filet topped with thai-chili beurre blanc

**free range chicken marsala**

with mushrooms, garlic mashed potatoes and roasted carrots

**petite filet mignon with lump crab cake**

with citrus hollandaise. served with garlic mashed potatoes and asparagus

*Wine Pairing*

Daou | Cabernet | California