

New Year's Eve 2020

\$75 per person
pair with wine for \$25 per person

First Course

filet carpaccio

fennel crusted sliced filet, red onion, capers, parmesan cheese, olive oil, citrus vinaigrette, seasalt, black pepper, crostinis

camelot chicken

coconut chicken tenders with coconut honey mustard and fresh pineapple

bourbon scallops

seared scallops over bourbon maple beurre blanc with candied brussels sprouts and pancetta

colossal shrimp cocktail

tiger shrimp immersed in firey cocktail sauce

Wine Pairing

Torresella Prosecco, Italy

Second Course

chesapeake bay oyster stew

fresh oysters stewed with cream, herbs and fresh fennel

wild mushroom bisque

wild mushrooms blended with vegetable stock and fresh cream. topped with crispy mushrooms and truffle crème fraiche

boursin berry salad

gourmet greens, boursin cheese, fresh berries, walnuts, haricot verts, tomatoes and red wine vinaigrette

caesar salad

crisp romaine, parmesan cheese, herb croutons, caesar dressing, parmesan crisp

Wine Pairing

Cloudfall Chardonnay, California

Main Course

black truffle filet mignon

morel encrusted six-ounce filet topped with madeira reduction, truffle butter and shaved truffles.
served with mushroom risotto and asparagus

petite filet mignon paired with chilean seabass

grilled six-ounce filet paired with seabass with thai-chili beurre blanc. served with garlic mashed potatoes and asparagus

grilled new york strip

grilled twelve-ounce strip topped with demi-glace and onion straws. served with loaded mashed potatoes and asparagus

chilean seabass

seared chilean seabass filet topped with thai-chili beurre blanc. served with garlic mashed potatoes and asparagus

free range chicken marsala

chicken breast cooked with sweet marsala wine, mushrooms and butter. served with garlic mashed potatoes and carrots

petite filet mignon with lump crab cake

grilled six-ounce filet topped with lump crab cake and citrus hollandaise. served with garlic mashed potatoes and asparagus

Wine Pairing

Daou Cabernet, California