

# New Year's Eve 2022

\$90 per person

## First Course

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### filet 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

## 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

## 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