

# NEW YEAR'S EVE

2021

\$85 *per person*

## *First Course*

### 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*

### 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

## *Third Course*

### 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

*Jag's*