

New Years Eve

\$135 per person plus tax & gratuity

Sparkling wine toast

First Course

Amuse - Bouche

Goat Cheese Crustini

With port wine cherry and basil compote, garnished with balsamic reduction

Second Course

Lobster Bisque Tasting

Third Course

Spiced Watermelon

roasted pine nuts, cayenne pepper, fresh mint, feta cheese, organic baby arugula GF/V

Mad House Salad

*organic baby greens, sliced pear, candied walnuts, shallot vinaigrette
crowned with tempura gorgonzola GF*/V*

Caesar Salad

Romain hearts, housemade dressing, shredded romano, croutons GF/V*

Tomato Salad

*heirloom tomatoes, avocado, pickled red onions, house made farmers
cheese, virgin olive oil & sea salt GF/V*

A gratuity of 20% will be added to your check

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*

Please advise server of any allergies and dietary restrictions upon arrival.

GF=gluten free, V=vegetarian, V+=vegan

** indicates an accompaniment must be omitted or substituted in order to fulfill dietary description.*

Fourth Course

Goat Cheese Pillow

Crispy goat cheese pillows in phyllo, roasted green onion, spinach, strawberry & port wine reduction

Octopus

Smoked in spinach, cherry tomato, garlic butter and white wine

BBQ Shrimp

Grilled, butter poached, mango bbq sauce

Foie Gras Scallop

Fifth Course

Rack of Lamb

free range Australian lamb, walnut & cherry pesto crust, rosemary & port wine demi-glace, Yukon gold potato gratin

Surf & Turf

3oz medallion of filet mignon, seared scallop, ½ lobster tail, béarnaise Fingerlings, And Baby Carrots

Grilled Prime Strip

*portobella demi-glace, fingerling potato
(cooked with fat attached for flavor) GF*

Honey Glazed Grouper

*pan seared honey glazed black grouper, pineapple relish,
coconut risotto GF*

Maple Leaf Farm Duck Breast

mixed berry demi-glace, yukon mashed potato GF

Twin Tails

2 Lobster Tails with

Roasted Root Vegetable Risotto

*Roasted turnip, carrot, asparagus, parsnip and onion risotto topped
with parmesan cheese, drizzled with truffle oil GF/V+*V*

Grilled Filet Mignon

foie gras butter, yukon mashed potato GF

Sixth Course

☞ Espresso Crème Brûlée ☞ ☞ Kurt's Cheesecake ☞

☞ Death by Chocolate ☞ ☞ Bread Pudding ☞ ☞ Raspberry Sorbet ☞

☞ Vanilla Bean Ice Cream & Black Pepper Red Wine Sauce ☞