

# NEW YEAR'S EVE 2017

## FIRST COURSE

Choice of

### BUTTER POACHED MAINE LOBSTER

Lemon Ricotta, White Peach

### NEW ENGLAND CLAM CHOWDER

Wellfleet Clams, Smoked Bacon

### CHANTERELLE MUSHROOMS

Poached Egg, Peas, Ciabatta, Black Truffle

## SECOND COURSE

Choice of

### COUNCIL OAK BACON

Green Apple, Frisée, Calvados Demi

### GRILLED OCTOPUS

Marcona Almond Romesco, Peppadew Peppers, Nasturtium

### WINTER GREENS

Pomegranate, Spiced Walnuts, Berkshire Blue, Fig Balsamic Vinaigrette

## THIRD COURSE

Choice of

### 16 OZ. DRY AGED RIBEYE

Lyonnais Potato, Broccoli Rabe, Ginger Demi

### SURF AND TURF

8 oz. Filet Mignon & Maine Lobster, Grilled Asparagus

### BLACK COD

Chantenay Carrots, Blackberry Ginger Demi

### SUN DRIED TOMATO GNOCCHI

Heirloom Tomato Pomodoro, Parmesan Reggiano

## DESSERT

### BAKED ALASKA

Vanilla Ice Cream, Florida Orange Chiffon, Lemon Curd Meringue

# \$180 PER PERSON

tax and gratuity not included

For reservations call 954-327-7501

À la carte menu available until 7pm on New Year's Eve