



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

8oz 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