

# NEW YEAR'S EVE MENU

Thursday, December 31, 2015 6–10pm

FOIS GRAS TERRINE with Brioche Toast Points,  
Quince Jam and Hazelnut Brittle

or

SALAD FRISEE with a Poached Quail's Egg, Pork Belly Lardons,  
Crostiti and Champagne Shallot Vinaigrette

or

TRIO OF LOCAL OYSTERS with Pink Peppercorn Mignonette,  
Wasabi Aioli and Smoked Cocktail Sauce



Strawberry Prosecco Sorbet



BEEF WELLINGTON

Filet Mignon and Mushroom Duxelle wrapped in Puff Pastry with  
Garlic Mashed Potatoes, Hericot Vert, Red Wine Demi

or

LOBSTER OSCAR

Lemon Butter Poached 1½ Pound Lobster topped with Jonah Crabmeat  
served with Roasted Fingerling Potatoes and Asparagus

or

STUFFED QUAIL

Pan Roasted Quail with Stuffing of Wild Rice, Toasted Pecans,  
Granny Smith Apples and Fresh Cranberries, Ruby Port Reduction  
*Recommended Cooking Temperature for Quail is Medium*



Sugar Plum Tartlet with Semisweet Chocolate Glaze

or

Cappuccino Pots de Crème

or

Tiramisu Eggnog Trifle

*Vegetarian Items will be Available Upon Request. No Substitutions Please.*