

New Year's Eve Specials
Monday, December 31, 2018

Dinner, 5:30 to 10:30

APPETIZERS

New England Clam Chowder 10
Fresh Herbs, Crispy Bacon

Seared Foie Gras 14
Roasted Apples, Pomegranate Glaze

MAIN COURSES

Roasted Wild Boar 30
*Blistered Carrots, Fingerling Potatoes, Bok Choy,
Ginger Soy Demi-Glace*

Seared Venison Loin 32
*Herb Spaetzle, Wilted Swiss Chard
Huckleberry Au Jus*

Surf and Turf 38
*Lobster, Petite Filet, Creamed Spinach,
Garlic Mashed Potatoes, Black Truffle Sauce*

DESSERT

Devil Food Cake 10
*Chocolate Caramel Mousse, Salted Caramel Ice Cream,
Chocolate & Raspberry Champagne Sauce*

We will be serving our regular menu
in addition to the above specials.

EXECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD