



Happy New Year

\$105.00 PER PERSON
OFFERED FOR RESERVATIONS 5-8PM

AMUSE BOUCHE

POTATO, CREME FRAICHE & CAVIAR
Fingerling Potato, Caviar, Chives

MINI CRAB CAKE
Yuzu Tartar Sauce

FOIE PB&J
Spiced Bread, Foie Gras, Peanut Butter, Passion Fruit



FIRST COURSE

(Choice of)

LOBSTER BISQUE
James River Oysters, Maine Lobster

KAMPACHI SASHIMI
Roasted Baby Heirloom Tomatoes, Kalamata Olives, Extra Virgin Olive Oil

GRILLED OCTOPUS SALAD
Spanish Octopus, Rosemary Potato Confit, Champagne Vinaigrette



SECOND COURSE

(Choice of)

CHILEAN SEA BASS
Adobo Marinade, Little Neck Clams, Cauliflower Puree, Salsa Verde

GRILLED WHOLE DAURADE
Agrodolce, Charred Lemon

ROASTED DUCK BREAST
Braised Collard Greens, Port Reduction

PRIME RIB
Roasted Fingerling Potatoes, Chanterelle Mushrooms, Bordelaise



DESSERT TASTING

GRASSHOPPER COCKTAIL
Vanilla Ice Cream, Creme de Cacao, Creme de Menthe

KEY LIME PIE
Graham Cracker Crust, Roasted White Chocolate, Whipped Cream

BUDINO
Salted Caramel



Happy New Year

\$195.00 PER PERSON

OFFERED FOR RESERVATIONS 8:30-10:30PM

AMUSE BOUCHE

POTATO, CREME FRAICHE & CAVIAR
Fingerling Potato, Caviar, Chives

MINI CRAB CAKE
Yuzu Tartar Sauce

FOIE PB&J
Spiced Bread, Foie Gras, Peanut Butter, Passion Fruit

OYSTERS & BUBBLES

Chef's Selection of East Coast Oysters paired with a glass of Champagne



FIRST COURSE

(Choice of)

LOBSTER BISQUE
James River Oysters, Maine Lobster

KAMPACHI SASHIMI
Roasted Baby Heirloom Tomatoes, Kalamata Olives, Extra Virgin Olive Oil

GRILLED OCTOPUS SALAD
Spanish Octopus, Rosemary Potato Confit, Champagne Vinaigrette



SECOND COURSE

SQUASH RAVIOLI
Caviar, Brown Butter



THIRD COURSE

(Choice of)

CHILEAN SEA BASS
Adobo Marinade, Little Neck Clams, Cauliflower Puree, Salsa Verde

GRILLED WHOLE DAURADE
Agrodolce, Charred Lemon

ROASTED DUCK BREAST
Braised Collard Greens, Port Reduction

PRIME RIB
Roasted Fingerling Potatoes, Chanterelle Mushrooms, Bordelaise



DESSERT TASTING

GRASSHOPPER COCKTAIL
Vanilla Ice Cream, Creme de Cacao, Creme de Menthe

KEY LIME PIE
Graham Cracker Crust, Roasted White Chocolate, Whipped Cream

BUDINO
Salted Caramel