



NEW YEAR'S EVE 2018

AMUSE

Traditional New Year's Soup
black eyed peas, collards & chicharron

APPETIZERS

Smoked Trout Croquettes
trout caviar & dill aioli

or

Grilled Calamari & Pork Belly
soy, yuzu & sesame

or

Barnegate Scallop Ceviche
winter citrus, crispy shallot & fennel

MIDDLE COURSE

Rock Shrimp Risotto
saffron, soybean & chili oil

ENTRÉE

Ora King Salmon
sweet potato spaetzel, swiss chard & horseradish crema

or

Creekstone Sirloin Steak
latke, creamed kale & lobster bearnaise

or

"Nearly Famous" Lobster Roll
griddled brioche roll & old bay fries

DESSERT

Magnolia Bakery Red Velvet Cupcake

— \$55 per person —

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.