

***New Year’s Eve Special’s***

***FIRST***

***SHELLFISH DUO - $16***

*Cape Cod oysters on the half shell, tarragon gel & green apple*

*Caramelized diver scallop, soy “caviar”, gingered corn puree, wasabi oil*

***STUFFED CRIMINI MUSHROOMS - $14***

*Lobster scallop stuffing, sherry lobster cream*

***SECOND***

***SEARED DUCK BREAST******- $27***

*kumquat, baby chiogga beets, dill & warm potato salad*

***BUTTERED LOBSTER TAILS - $35***

 *white truffle cauliflower puree, Yukon gold potato, bacon & asparagus*

***ROASTED HALIBUT - $32***

 *haricot vert & heirloom tomato, crab & rice stuff poblano pepper, piquillo cream, smoked sea salt*

***STUFFED SADDLE OF RABBIT - $37***

 *Leeks & bacon, baby vegetables, pickled shallot, creamed fennel puree*

***THIRD***

***BLACK BOTTOM NUTELLA CHEESECAKE - $12***

*Semi-sweet chocolate cake, nutella swirled cheesecake & graham cracker crumbs*

***ROASTED PERSIMMON - $10***

 *Vanilla honey whipped mascarpone*