

# NEW YEAR'S EVE DINNER

## First Course

### Shrimp Cocktail

*oishii all-natural shrimp, lemon, cocktail sauce, j.o. seasoning (s)*

### Wild Mushroom Toast

*crispy oyster mushrooms, pickled chanterelle mushrooms, whipped feta, sour dough toast, tahini vinaigrette (d,g,s)*

### Lobster Bisque

*lobster, tomato, tarragon (d,s)*

### Seared Jumbo Sea Scallop

*roasted spaghetti squash, beef bacon onion jam, aged balsamic (d,s)*

### Beet & Bibb Salad

*soft bibb lettuce, roasted beets, mesclun greens, belgian endive, candied pecans, goat cheese, mustard thyme vinaigrette (d,n)*

### Steak & Potato

*hand cut steak tartar, crispy potato pave, fine herb, black truffle (d,g)*

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## Entree Course

### Roasted Free Bird Natural Chicken Breast

*rock shrimp scampi risotto, grilled asparagus, roasted heirloom tomatoes, parmesan tuile, tomato olive emulsion (d,s)*

### Jumbo Lump Crab & Lobster Cake

*roasted potatoes, grilled lemon, shaved fennel & blood orange, caper aioli (d,g,s)*

### 1855 Meats Boneless Beef Short Rib

*mini potatoes, heirloom carrots, pearl onions, french onion beef jus, horseradish crostini (d,g)*

### Bacon Wrapped Florida Grouper

*oyster chowder, mire poix vegetables, crispy oysters, spinach & brown butter (d,s)*

### Miso Glazed Chilean Sea Bass

*scallion rice cake, roasted maitake mushrooms, snow peas, baby carrot, ginger mustard*

### Moroccan Spiced Grilled English Cut Lamb Chops

*chickpea cake, cauliflower puree, pickled vegetables, crispy chickpeas, chermoula (d)*

Vegetarian Option Available

## Dessert Duet

### Chocolate Cream Puff

*chocolate mascarpone mousse, toasted hazelnuts, caramel (d,g,n)*

### Raspberry Chambord Cheesecake

*champagne chiffon, fresh raspberries, vanilla chantilly (d,g,n)*

## 125. PER PERSON

*Price Does Not Include Tax, Gratuity, or Beverages | A 20% Service Charge Will Be Added To All Final Bills*

*A 3% credit card processing fee is applied to all checks, unless using debit cards or cash*

*ALLERGENS: D-Dairy, G-Gluten, N-Nuts, S-Shellfish*

**\* EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**