

New Year's Eve Specials
Thursday, December 31, 2015

Dinner, 5:30 to 10:30

Lounge, 5:00 to 12:30

APPETIZERS

New England Clam Chowder 9

Fresh Herbs, Crisp Bacon

Seared Foie Gras 14

*Roasted Squash, Pomegranate, Cilantro Oil,
Balsamic Glaze, Basil*

MAIN COURSES

Grilled Veal Chop 30

*Wilted Spinach, Ricotta Gnocchi,
Tomato au Jus*

Seared Venison 26

*Root Vegetable Puree, Crispy Asparagus,
Juniper au Jus*

Surf and Turf 38

*Lobster, Petite Filet, Creamed Spinach,
Garlic Mashed Potatoes, Black Truffle Sauce*

DESSERT

Chocolate Caramel Mousse Cake 10

*Dulce de Leche Semifreddo, Salted Pecans,
Champagne Strawberry Sauce*

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

EXECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD