

# *New Year's Eve Specials*

Saturday, December 31, 2022

## APPETIZERS

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New England Clam Chowder \$12

*Fresh Herbs, Crispy Bacon*

Seared Foie Gras \$18

*Roasted Pears, Cranberry Glaze*

## MAIN COURSES

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Roasted Wild Boar Loin\* \$36

*Roasted Kabocha Squash, Broccolini,*

*Roasted Apples, Ginger Orange Glaze*

Surf and Turf\* \$45

*Lobster, Petite Filet Mignon, Creamed Spinach,*

*Garlic Mashed Potatoes, Black Truffle Au Jus*

## DESSERT

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Chocolate Decadence Cake \$13

*Salted Caramel Gelato, Pecan Praline,*

*Strawberry Champagne Sauce*

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

**EXCECUTIVE CHEF YOEL CRUZ**  
**PASTRY CHEF ALANA MARSHALL**