



NEW YEAR'S EVE 2025
PRIX FIXE MENU

APPETIZERS (choice of one)

LOBSTER BISQUE

Brioche Crouton | Chive Crema

NEW ENGLAND CLAM CHOWDER

Applewood Smoked Bacon | Quahog Clams

MISSION FIG SALAD

Endive | Radicchio | Arugula | Pomegranate Seeds | Gorgonzola Cheese
Candied Walnuts | Creamy Red Wine Dressing

CAESAR SALAD

Romaine | Focaccia Croutons | Parmesan Cheese | Anchovies

TUNA TATAKI

Pickled Ginger Relish | Micro Shiso

ROASTED OYSTERS

Leek Fondue | Caviar

JUMBO LUMP CRABCAKE

Old Bay Remoulade | Shaved Vegetable Salad

ENTREES (choice of one)

BLACKENED SWORDFISH

Jambalaya Rice | Cajun Shrimp Remoulade

SEAFOOD PAELLA

Shrimp | Scallops | Clams | Mussels | Chorizo Sausage | Calamari | Chicken | Peas | Saffron Rice

PAN ROASTED 1.25 LB MAINE LOBSTER

Chive Mashed Potatoes | Spinach | Thermidor Sauce

SURF 'N TURF

Filet Mignon | Baked Stuffed ½ Lobster | Truffle Whipped Potato Purée | Haricots Verts | Sauce Béarnaise

MISO-GLAZED NORWEGIAN SALMON

Crispy Brussels Sprouts | Kabocha Squash Purée | Yuzu Kosho Vinaigrette

CHILEAN SEA BASS

Coriander Rice | Roasted Mushrooms | Bok Choy | Chili Butter

PEPPER-CRUSTED RIBEYE SPINALIS

Bone Marrow Roasted Potatoes | Broccoli Rabe | Au Poivre Sauce

DESSERT (choice of one)

CRÈME BRÛLÉE

Cranberry Orange Biscotti

GINGERBREAD CAKE

Cinnamon Molasses | Candied Ginger

DARK CHOCOLATE CHEESECAKE

Raspberry Sauce

RED VELVET CAKE

Mascarpone Mousse | Cookie Crumb

\$99.00 PER PERSON

(not including tax or gratuity)

NO SUBSTITUTIONS/SPLITTING/SHARING

-menu subject to change-