

New Year's Eve 2017

Amuse Bouche

OLIVE MEDLEY, ROASTED PEPPERS, FRESH MOZZARELLA

Appetizer

SHRIMP COCKTAIL

SIX LARGE SHRIMP WITH INN-MADE COCKTAIL SAUCE AND LEMON WEDGE

CRAB STUFFED MUSHROOMS

FOUR SILVER DOLLAR MUSHROOMS STUFFED WITH SUPER LUMP CRAB IMPERIAL, SPRINKLED WITH GARLIC PARMESAN CHEESE

STEAK STUFFED TOMATOES

FRESH VINE RIPENED TOMATO STUFFED WITH SIRLOIN STEAK TIPS, CARAMELIZED ONIONS AND GORGONZOLA CHEESE SAUCE, TOPPED WITH CRUNCHY PANKO PARMESAN CRUST

FIG AND GOAT CHEESE FLATBREAD

SWEET FIGS, GOAT CHEESE, CHOPPED ARCADIAN GREENS AND POMEGRANATE GASTRIQUE ON TANDOORI FLATBREAD

Soup or Salad

CHOICE OF LOBSTER BISQUE OR BARNSBORO FRESH FIELD GREENS SALAD

Entrée

APHRODITE'S FRUIT DE MER

LOBSTER MEAT, LUMP CRABMEAT, SEA SCALLOPS AND SHRIMP BAKED EN-CASSEROLE IN SUNDRIED TOMATO BOURSIN CREAM SAUCE TOPPED WITH PROVOLONE

CRAB IMPERIAL

OUR SPECIAL TAKE ON THIS TIMELESS CLASSIC WITH ALL SUPER LUMP CRAB MEAT

LAMB CHOPS WITH PROVENCAL SAUCE

PAN SEARED LOLLIPOP LAMB CHOPS OVER TOMATO SAUCE SEASONED WITH KALAMATA OLIVES AND HERBS DE PROVENCE

HOLIDAY FILET

SIX OUNCE CHAR GRILLED FILET MIGNON ATOP A ROASTED PORTOBELLO MUSHROOM STUFFED WITH BASIL INFUSED FRESH MOZZARELLA, DRIZZLED WITH RED PEPPER COULIS

BRONZED SEA BASS

STRIPED CALIFORNIA SEA BASS PAN SEARED WITH BRONZE SEASONING BLEND TOPPED WITH CHIPOTLE LIME CREAM SAUCE

BLACK ANGUS PRIME RIB

A GENEROUS CUT, SLOW ROASTED AND SERVED WITH AU JUS AND HORSERADISH SAUCE

ROASTED DUCK BREAST

CRISPY ROASTED DUCK BREAST WITH BACON APPLE CORNBREAD STUFFING AND POMEGRANATE PORT GASTRIQUE

Dessert

Your selection from our "scrumptious" Dessert Tray

Five Course Menu with Wine - \$79.00 per person (+,+)
(Two glasses per person or a bottle per couple)

Three Course Menu - \$58.00 per person (+,+)
(Salad and entrée with choice of appetizer or dessert)

Happy New Year! Thanks for joining us this evening.