

NEW YEARS EVE 2011

STARTERS

House Lobster Bisque with cognac-chive chantilly	12.00
Sushi Grade Tuna Two Ways - spicy tuna-crab-avocado roll; tuna tartar, wasabi, tobikko dynamite sauce and miso ginger glaze	14.00
House Made Butternut Squash - Marscapone Raviolis - tossed with sage brown butter; toasted pepitas and pumpkin seed oil; parmesan Regiano	12.00
Lobster and Fresh Main Crab Strudel - in phyllo pastry with basil-citrus aioli	16.00
Five Spice Duck Shu Mai Dumplings - with a sesame bean sprout salad, sweet chile sauce and ponzu	13.50
Pan Roasted Nantucket Bay Scallops - with potato-shiitake "risoto", chardonnay mushroom sauce and crispy onions	15.00
Salad	12.50

ENTREES

Roasted Tomato and Herb Crusted Haddock in a fricassee of local littlenecks, pancetta, spinach and white beans	28.50
Butter Braised Lobster and Nantucket Bay Scallop Tart in puff pastry with baby carrots, pearl onions, peas, lobster cream; fresh herb frisee salad	42.00
Spit Roasted Free Range Veal Sirloin Tuscan herb rub; potato-cauliflower puree; grilled baby artichokes, preserved lemon-sage demi glace	38.00
Pine Land Farms Organic Boneless Beef Short Ribs over hand rolled potato gnocci; zinfandel jus, leeks and porcini-truffle emulsion	36.00
Grilled Long Island Duck Breast crispy leg confit, potato celery root pancake and fig chutney	32.00

- - Before you order please inform your server if a person in your party has a food allergy
- 20% GRATUITY ON PARTIES OF 6 OR MORE
FOOD MINIMUM - \$25.00 PER PERSON
Five Dollar Split Plate Charge
PLEASE No SUBSTITUTIONS TONIGHT

12/31/11