



## **New Year's Eve Dinner 2018**

### **A La Carte 7PM- 10 PM**

#### First Course Selections

##### **Haricots Verts Salad- 10**

Red Wine Emulsion, Toasted Pecans, Golden Beets, Frise Salad

##### **Lobster Bisque-14**

Creamy Lobster Broth, Fresh Lobster Meat, Crispy Leeks

#### Second Course Selections

##### **Local Wellfleet Oysters- 16**

Pickled Oysters, Capellini Cucumber, Dill, Topped with Caviar

##### **Ptown Scallops- 18**

Pan Roasted Sea Scallops, Butternut Squash Puree,  
Pickled Fava Beans, Crispy Prosciutto

##### **Gnocchi- 16**

Housemade Potato Gnocchi, Tri- Color Cauliflour, Brown  
Butter Sage, Parmesan, Lemon Zest

#### Entrée Selections

##### **Filet Mignon- 48**

8 oz. Filet, Scallion Mashed Potatoes, Vegetable Medley, **Add Poached Lobster-58**

##### **Pan Roasted Bone- in Chicken- 34**

Truffle Polenta Cake ,Crimini Mushrooms, Marsala wine Sauce

##### **Halibut- 42**

Pan Roasted Halibut, Braised Fennel, Mushroom Puree,  
Turmeric Coconut Milk Onions

##### **Lobster Ravioli- 36**

Housemade Ravioli, Fresh Lobster, Champagne Butter Sauce, Parmesan Cheese, Fried Basil

#### Dessert Selections

##### **Flourless Chocolate Cake- 12**

Coffee Cream and Raspberry Gelato

##### **Vanilla Cheesecake- 12**

Cherry Compote