

NYE BASH

Monday December 31, 2018

Spiced pumpkin risotto cake with roasted-cranberry chutney (Vegan) 6

Cheese & Charcuterie Boards 12/18

Pork Belly 15

Shrimp Skewers 15

RAW Cash Bar 1.50 each

Assorted Virginia Oysters and King Prawns

Locally sourced artisan greens salad 12

Baby Kale, Baby Frisse, Sunflower Sprouts, Feta, Candied Walnuts, Purple Carrots, Herbed Champagne Vinaigrette

Artisan Warm Bread

Creamy Butter

Plated Dinner

Filet and Lobster Tail 44

6oz Filet, 7oz Maine Lobster Tail, citrus patron butter, Pomme Puree

Rib Eye and Lobster Tail 49

14 oz Rib Eye, 7 oz Maine Lobster Tail, citrus patron butter, Pomme Puree

Candied Quail 28

Bourbon Apricot Glaze, Wild Mushrooms, Forbidden Rice, Wilted Greens

Chilean Sea Bass 36

Saffron Broth, Candied Carrots, Wilted Greens, Gouda Cauliflower Puree

Vegan Option 22

Eggplant Stack with crispy quinoa, cucumber, agave candied purple carrots, herbed cashew puree and heirloom tomato, pomegranate seeds, fig balsamic glaze.

Dessert

Carrot Cake 8

Pumpkin Spice Crème Brûlée 8

Bananas Foster Table Side 10

Chef Troy's Fresh Made Ice Cream Before your eyes 8

Assorted Flavors made in front of you via Liquid Nitrogen