



New Year's Eve 2012

To Start Choice of

–Gathered and Wild Greens with Kale Chips–

Roasted shiitake mushrooms, baby heirloom tomatoes, golden pea shoots and tendrils, warm bacon 18-year-balsamic dressing with East Hill Honey Company orange blossom honey and Creole mustard

–Rock Lobster Soup with Parmesan–

Cream of lobster soup with white wine, shallots, Solera 1927 Pedro Ximénez, fresh tarragon, fromage blanc, and grated Parmesan Reggiano

Entrées Choice of

–Pistachio-Crusted Gulf-Caught Red Snapper–

Romesco sauce, basil oil, Spanish-style confetti rice, and haricots verts

–Berkshire Pork Porterhouse Steak–

Chimichurri-marinated 16-oz. pork porterhouse steak topped with hot pepper jelly and butternut squash hash atop grilled asparagus

–Pecan Wood-Fired Filet Mignon–

8 oz. filet mignon grill-smoked over pecan wood chips with black truffle oil-garlic confit, herb-roasted fingerling potatoes, roasted forest mushrooms, cabernet reduction sauce, and grilled asparagus
Add a lobster tail for an additional \$25

Something Sweet Choice of

–Rich Chocolate Espresso-Filled Bomboloni–

Rolled in candied pecan dust with bourbon caramel, blackberry preserves, and tres leches sauce

– Bananas Foster Crème Brûlée–

Bottomless Champagne and Favors
Hoppin' John at Midnight