

Happy New Year 2022

4 Course with Champagne Toast \$100

Soup and Salad

BUTTER LETTUCE

Figs, Toasted Pumpkin Seeds, Red Onions, Goat Cheese

SPINACH FRISEE

Strawberries, Basil, Green Onion, Crushed Hazelnut, White Balsamic Vinaigrette

BURRATA CAPRESE

Heirloom Tomato, Basil, Spring Mix, Fried Leeks, Balsamic Glaze

BUTTERNUT SQUASH BISQUE

Roasted Butternut Squash Puree, Spices, Cream and Micro Herbs

Starter

SALMON CEVICHE

Bell Peppers, Sun Dried Tomatoes, Endive Lettuce, Citrus

SHRIMP TRIO

Fried with Remoulade, Poached with Mandarin Vinaigrette, and Grilled with Red Chili Aioli

TUNA CARPACCIO

Arugula, Red Onion, Avocado, Teriyaki Glaze

MURDER POINT OYSTERS

Salmon Roe, Cucumber Mignonette

Entrée

FILET MIGNON

Rustic Potato Gratin, Swiss Chard, Molasses Compound Butter

ROASTED LAMB CHOP

Wild Mushroom Risotto, Figs, Roasted Brussel Sprouts, Mint Glaze

CORNISH HEN

Polenta Fries, Broccolini, Tomato Beurre Blanc

CAPICOLA WRAPPED GROUPER

Sautéed Kale, Sweet Potato Hash, Sweet Chili Aioli

LOBSTER TAILS

Roasted Veggies, Cucumber & Heirloom Grape Tomatoes, Angel Hair Pasta and Clarified Butter

RED CHILI SHRIMP PASTA

Spaghetti Squash, Roasted Tomatoes, Chives, Red Chili Beurre Blanc and Toasted Bread Crumbs

Dessert

CAPPUCCINO CHEESECAKE

Vanilla Graham Cracker Crust

STRAWBERRY DELIGHT

Yellow Spongecake, Fluffy Whipped Vanilla Mascarpone and Macerated Strawberries

CHOCOLATE PANNA COTTA

Silky Custard and Spiced Pepita Brittle