

Happy New Year 2015!

First Course

Brandied Lobster Bisque

Maine lobster, brandy, fennel and cream

Blue Point Oysters Rockefeller

Baked with spinach, parmesan and sambuca

Wild Mushroom Streudel

Filo filled with sautéed woodland mushrooms over fontina fonduta

Seared Diver Scallop and Berkshire Pork Belly

Creamy polenta, lemon brown butter and balsamic glaze

Fiore di Zucca

Mozzarella and ricotta salata stuffed squash blossoms, lightly breaded and fried, heirloom tomato relish and micro greens

Escargot Bourguignonne

Garlic, white wine, parsley and French bread crostini's

Jumbo Lump Crab Cake

Mango, hearts of palm and local heirloom tomato slaw, cilantro-lime aioli

Pan Seared Foie Gras

Duck confit, butternut squash, pumpkin-pecan griddle cake and berry compote

Caesar Salad

Crisp romaine, parmesan cheese and homemade croutons in our Caesar dressing

"Peruvian" Scallop and Shrimp Ceviche

Lime juice, tomatoes, sweet potatoes, bell peppers and sweet onions

Rigatoni Mezze Bolognese

Rigatoni "Mezze" tossed with Bolognese sauce and fresh buffalo mozzarella

Chilled Shrimp and Jumbo Lump Crab

Cocktail and whole grain mustard sauces

Heirloom Tomato and Buffalo Mozzarella

Local just picked tomatoes, sweet basil, Tuscan olive oil and aged balsamic

Oven Roasted Beet and Arugula Salad

Frisee, spiced pecans and Stilton Bleu, sherry pomegranate vinaigrette

Buratta Cheese

Grilled bruschetta, roasted heirloom cherry tomatoes, prosciutto and fig balsamic glaze

Large Florida Stone Crab Claws

Three vegetable crudités, tomato salad and mustard sauce

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness-especially if you have certain medical conditions.

Entrées

Macadamia Crusted Yellowtail Snapper

Coconut basmati rice, tropical fruit salsa and orange beurre blanc

Herb and Dijon Crusted Rack of Lamb

Goat cheese mashed potatoes and lamb jus

Pan Seared Chilean Seabass

Sweet corn risotto, lemon-chive butter

Butter Basted Maine Lobster and Scallops

Sweet corn and fingerling potato ragout

Roasted Duck A La Orange

Wild rice, red cabbage and Grand Marnier

Pan Roasted Veal Chop

Parmesan risotto, wild mushroom brandy sauce

Burgundy Braised Beef Short Ribs

Roasted vegetable ragout and horseradish mashed potatoes

Sautéed Veal Scaloppine

Wild mushrooms, cipollini onions, marsala and gorgonzola dolce gnocchi

Prime New York Strip

Twice baked Yukon Gold potato, crispy onions, asparagus and cracked black peppercorn sauce

Osso Buco Milanese

Slow braised and served over saffron risotto with Kai Kai Farms Happy Rich broccoli

Crab Crusted Cape Canaveral Golden Tile

Rainbow chard, fingerling potatoes, organic mushrooms and a Creole mustard remoulade

Pan Roasted Florida Grouper

Clams and mussels in a fennel-San Marzano tomato broth over hand cut linguine

Pan Roasted Elk Medallion

Butternut squash gratin, roasted brussel sprouts and blackberry gastrique

Grilled Filet Mignon

Potato gratin, shallot confit and a cabernet reduction

Sautéed Colossal Prawn "Scampi"

Tuscan olive oil, garlic, heirloom cherry tomatoes, spinach & pine nuts, spaghetti chitarra

Choice of Dessert

\$95 per person