

NEW YEAR'S MENU

2024

Prix Fixe

\$78

31ST DECEMBER

4 P.M. TO 12:00 A.M.

STARTERS

NEW ENGLAND CLAM CHOWDER

Crispy bacon

SWORDFISH SKEWERS

Over tzatziki, pesto cilantro

DUO TUNA SALMON CAVIAR

*Sushi grade tuna, avocado, cucumber, salmon caviar,
toasted sesame seed, tortilla chips, wasabi mayo sauce*

SECOND COURSE

SMOKED SALMON BLINIS

Black tobiko caviar

MAIN COURSE

BROILED LOBSTER HALIBUT DUET

Basmati rice, vegetables, coconut lime saffron sauce

RACK OF LAMB

Potatoes gratin, grilled vegetable, rosemary sauce

SAUTÉED PRAWNS

Pearl couscous, zucchini, lobster sauce

DESSERTS

PROFITEROLES

Vanilla Ice Cream Hot Chocolate, Toasted Almonds

ORANGE CREME BRULEE

HOMEMADE TIRAMISU