

# NYE MENU 2024!

## ~STARTERS~

### TRI COLOR BEET SALAD

FIELD GREENS | WALNUT DUST | GOAT CHEESE | APPLE CIDER REDUCTION

### CLASSIC PRAWN COCKTAIL & MEXICAN FISH CEVICHE

COCKTAIL SAUCE | PICKLED VEGETABLES | TOSTADA

### CRISPY LUMP CRAB CAKES

AVOCADO | GRAPEFRUIT | WATERCRESS | CITRUS VINAIGRETTE

### HONEY-BOURBON GLAZED PORK BELLY

APPLE-CORIANDER LEAF SALAD | NATURAL JUS

## ~MAINS ~

### CHARRED CAULIFLOWER "STREAKS"

POMEGRANATE | HERB CHIMICHURRI | COUS COUS

### PAN SEARED LOCAL CATCH

QUINOA | SEASONAL VEGETABLES | BLOOD ORANGE GLAZE

### GRILLED BONE IN NEW YORK STEAK

SCALLOPED POTATO GRATIN | HOUSE STEAK SAUCE

## ~ROTISSERIE ~

### BACON WRAPPED PORK LOIN

SPICED APPLE CHUTNEY | ROASTED CARROTS | SAGE - BROWN BUTTER GRAVY

### 14OZ HOUSE COFFEE RUBBED PRIME RIB

GARLIC MASHED POTATO | AU JUS | HORSERADISH

## ~ENHANCEMENTS ~

BUTTER & SPICED LOBSTER TAIL | SHRIMP SCAMPI

## ~DESSERTS~

### CLASSIC CRÈME BRULÉE

NY STYLE CHEESECAKE WITH BERRY COMPOTE