

New Year's Eve

Appetizer

New England Style Clam Chowder

House-made Herb Cracker

Oysters on the Half Shell

Champagne Mignonette | Horseradish Cocktail Sauce

Lobster Risotto

Wild Mushrooms | Roasted Sweet Potato | Truffle oil | Watercress

Parkers' Wedge

Applewood Smoked Bacon | Tomato | Gorgonzola

Gumbo Shrimp Cocktail

Classic Cocktail Sauce

Entrée

Grilled Barramundi

Sweet Potato Gratin | Purple Watercress Salad | Champagne Beurre Blanc

Petite Filet Mignon, 7 oz.

Yukon Gold Mashed potatoes | Asparagus | Cognac Cream

Roasted Half Chicken

Yukon Gold Mashed Potatoes | Mushroom Chicken Demi

Seared Scallops

Chipotle Butternut Squash Puree | Fried Brussel Sprout Leaves | Marcona Almond Beurre Blanc

Lobster & Fugilli

Butter Poached Lobster | House-Made Fugilli Pasta | Brandy Lobster Cream Sauce

Baby Vegetable Risotto

Roasted Baby Vegetables | Arugula | Parmesan

Dessert

Warm Chocolate Tart

Bananas Foster Butter Cake

Crème Brulee

\$65 per Person