

# Parkers' Lighthouse *New Year's Eve*

## Appetizer

Wine Pairing – Your Choice of Chandon By the Bay Sparkling Wine or Whispering Angel Rosé

### *Harvest Salad*

Baby Mixed Greens, Walnuts, Gorgonzola,  
Dried Tart Cherries, Apples, Honey Balsamic

### *New England Style Oam Chowder*

House-made Herb Cracker

### *Bruschetta*

Grilled Herb Ciabatta, Heirloom Tomatoes,  
Burrata, Cabernet Vinegar Glaze, Micro Basil

### *Oysters on the Half Shell*

Champagne Mignonette, Classic Cocktail Sauce

### *Jumbo Shrimp Cocktail*

Classic Cocktail Sauce

### *Lobster & Shrimp Taquitos*

Salsa Verde, Lime Cream, Tomato,  
Guacamole, Chives

## Entrée

Wine Pairing Listed

### *Lobster Pappardelle*

Fresh Egg Pasta, Lobster Cream Sauce, Asparagus,  
Fennel, Fine Herbs, Lemon

*Hess Shirtail Ranches Chardonnay*

### *Sesame Crusted Ahi Tuna*

Sunomono Salad, Steamed White Rice,  
Wasabi Aioli, Sesame Vinaigrette,  
Daikon, Green Onion

*Ruffino Pinot Grigio*

### *Bone-In Abeye Steak, 16 oz.*

Yukon Gold Mashed Potatoes, Asparagus  
Add 6 oz. Lobster Tail for additional \$35

*Opolo Zinfandel*

### *Mesquite Grilled Salmon*

Garlic Roasted Fingerling Potatoes, Artichoke,  
Spinach, Sweet Onions, Parsley Vinaigrette

*J Vineyards Pinot Noir*

### *Seared Barramundi*

Sage Brown Butter, Pecans, Red Grapes,  
Sweet Potato Mash, Micro Greens

*Willakenzie Pinot Noir*

### *New York Strip Steak, 14 oz.*

Yukon Gold Mashed Potatoes,  
Asparagus, Cognac Cream

Add 6 oz. Lobster Tail for additional \$35

*Justin Cabernet Sauvignon*

### *Yucatan Free Range Half Chicken*

Poblano Cream Corn, Yukon Gold Mashed Potatoes, Cotija Cheese, Guajillo Chimichurri

*7 Daughters Moscato*

## Dessert

Wine Pairing – Your choice of a glass of Terra d'Oro Port Wine or a Cappuccino or Espresso

*Warm Chocolate Brownie Custard à la mode* with Walnuts

*New York Cheesecake* with Fresh Berries, Strawberry Sauce

*Crème Brulee*

*Trio of Fresh Fruit Sorbets*

**\$92 Per Person**



**Optional Wine Pairing - \$40**

# *Parkers' Signature Cocktails*

*Made with Fresh Seasonal Ingredients and Premium Spirits*

## *Mango Mojito*

Parrot Bay Mango, Lime, Mint, Mango

## *Lemon Cucumber Crush*

Ketel Cucumber Mint, Sweet & Sour, Simple Syrup, Lemonade

## *Pomegranate Basil Smash*

Tito's, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

## *Life's A Peach*

N°3 London Dry Gin, Ketel One Botanical Peach and Orange Blossom  
Fresh Peach Puree, Sparkling Wine

## *Tama-rita*

Volcan Blanco Smoke, Cointreau, Tamarind Syrup, Lime Juice, Salted Rim

## *Pacific Sunset*

Grey Goose Essences Watermelon & Basil, Fresh Watermelon, Basil, Lemon Juice

## *Sailors Sea*

Parrot Bay Coconut, Midori, Peach Schnapps, Pineapple & Orange Juice

## *Pink Hen*

Hennessy VSOP, Parrot Bay Coconut, Fresh Strawberry Puree, Lemon Juice, Cream

## *Parkers' Ultimate Bloody Mary.....21*

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive,  
Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime

