



## New Years Eve Dinner Menu December 31<sup>st</sup>, 2018

### Bread & Butter

mediterranean dinner rolls, whipped butter, smoked sea salt

### Starters

#### GREEK TOMATO SOUP

greek yogurt, feta, olive oil, dill

#### WINTER SALAD

citrus supremes, candy cane beets, red onion, candied walnuts, feta, citronette

#### GRILLED WHOLE LEAF ROMAINE

charred grapes, brioche croutons, Spanish anchovy, pecorino, creamy house caesar dressing

### Entrée

#### SEARED FLAT IRON STEAK

herb mashed potatoes, sautéed french green beans w/ shallot &  
slivered almond, thyme-wine demi-glace

upgrade to **fillet of beef** 15 | add **4 oz lobster tail** w/ lemon-garlic drawn butter 16

#### BRAISED LAMB SHANK

creamy katzimaki, tossed arugula, lamb reduction, grated mizithra cheese

#### PAN ROASTED SALMON

sautéed potatoes, eggplant, squash & zucchini, romesco sauce, tossed frisee

#### PAN ROASTED CHILEAN SEA BASS

sautéed zucchini & squash, baby mushroom clusters, baby carrots, buttered vegetable broth  
(10 supplement)

#### DOUBLE LOBSTER TAIL ENTRÉE

two 4 oz main lobster tails, herb mashed potatoes, sautéed french green beans w/ shallots &  
slivered almonds, lemon-garlic drawn butter  
(10 supplement)

### Dessert

#### FLOURLESS ORANGE & ALMOND CAKE

cream cheese mousse, champagne gelee, raspberry sorbet

#### LEMON CHEESE CAKE

metaxa blueberry coulis, fresh blueberries

#### BRIOCHE BREAD PUDDING

butterscotch, vanilla ice cream

**three courses 45 | wine pairing 25**