



New Year's Eve Specials 2022

In addition to our Seasonal Dinner Menu

APPETIZER

Oysters Rockefeller

Pernod, Creamed Spinach, Gremolata Crumb

\$18

Squash Flowers

Lobster & Ricotta Filling, Chipotle Aioli

\$22

ENTREE

Pan Roasted Duck Breast

Seasonal Vegetables, Cranberry Relish, Citrus

\$39

Lobster en Croute

Shucked Lobster, Sherry Cream, Asparagus

\$42

Executive Chef: Kevin DeMarco