NYE Prix-Fixe Menu

$99 per person

[tax & gratuity not included]

AMUSE BOUCHE

bite-sized welcome hors d'oeuvre

Miniature Lobster Club
crisp prosciutto, micro-cress, citron crème fraiche, lobster-sherry pipette

STARTER

(choose one)

Lobster Bisque

or

Oysters Rockefeller (2 pp)
spinach-pernod béchamel, bruleed parmesan

or

Petite Park 600 Wedge Salad
crisp baby iceberg, guanciale, heirloom cherry tomatoes,
bleu cheese, pickled red onion, tarragon dressing

ENTREE

(choose one)

Coffee Crusted Prime Filet Mignon* (6 ounce)
peppercorn sauce, dauphinoise potato, seasonal vegetable medley

or

Sea Bass Provencal
tomato-olive compote, dauphinoise potato

or

Mushroom Wellington (Vegetarian)
puff pastry, pecan-portabello duxelle, sweet potato cake, mushroom jus

DESSERT

(choose one)

Holiday Sorbet

or

Chef Sonia's Dessert du Jour

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.