

# NEW YEARS EVE DINNER

\$125 each / choose one per course

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## FIRST COURSE

**Shrimp Cocktail**

*cocktail sauce (s)*

**Filet Mignon Tartare**

*brown butter, pickled pearl onion, crostini (d,g)*

**Octopus Carpaccio**

*fennel, citrus, olive (d)*

**Tuna Tartare**

*preserved lemon, avocado, jalapeño, crispy shallot (g)*

**10 g Caviar +15**

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## SECOND COURSE

**New England Clam Chowder**

*bacon, chive, oyster cracker (d,g,s)*

**Lobster Bisque**

*crème fraiche, fine herbs (d,s)*

**Moshulu Waldorf Salad**

*grapes, apples, blue cheese, candied pecan,  
avocado dressing (d,n)*

**Classic Caesar Salad**

*brioche crouton, pecorino locatelli  
(d,g)*

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## THIRD COURSE

**12 Hour Braised Short Rib**

*potato puree, baby carrot, chimichurri (d)*

**Half Roasted Chicken**

*potato gratin, haricots verts, jus (d)*

**8 oz Halibut**

*saffron rice pilaf, broccolini, bearnaise (d)*

**Scallops**

*porcini mushroom risotto, asparagus, beurre blanc (d,s)*

**Prime 16 oz Ribeye +15**

*pommes puree, creamed spinach, bordelaise (d)*

**10 oz Center Cut Filet Mignon +10**

*pommes puree, creamed spinach, bordelaise (d)*

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## DESSERT

**Citrus Cheesecake**

*orange cheesecake mousse, champagne gelee, raspberry coulis (d,g)*

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*Allergies: d:dairy, g:gluten, n:nuts, s:shellfish / 20% gratuity will be added to total bill*

**\*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOOD BORNE ILLNESSES**