



**New Year's Eve**  
Wednesday, December 31, 2025

**First**

**Jumbo Shrimp Cocktail**  
Citrus Cocktail, Creole Mustard Sauce

**Peppercorn Seared Prime Beef Carpaccio**  
Capers, Parmesan Cheese, Truffle Oil, Shaved Shallots

**Lump Crab Grouper Cake**  
Avocado Green Goddess, Capers, Petite Herbs

**Lobster Bisque**  
Shaved Truffle, Butter Poached Lobster, Chives

**Crispy Brined Popcorn Chicken**  
Smoked Trout Roe, Crema, Chives

**Main**

**Char Grilled 8oz. Center Cut Filet Mignon**  
Blue Cheese Fondue, Potato Puree, Cabernet Demi-Glace, Sautéed Broccolini

**6 oz. Filet Mignon & 6 oz. Cold Water Lobster Tail**  
Lemon Caper Beurre Blanc, Asparagus, Buttermilk Mashed Potatoes

**Black Truffle Mushroom Chicken Roulade in Phyllo**  
Truffle Cognac Pan Jus, Caramelized Onion Polenta, Garlicky Haricot Vert

**Pan Seared Local Black Grouper**  
Herb Lemon King Crab Risotto, Crispy Leeks, Roasted Tomatoes

**Lobster Pasta**  
Maine Lobster, Fresh Tomato, Tarragon, Vodka, Cream, Angel Hair Pasta

**Dessert**

**Decadent Chocolate Bar**  
Raspberry Sauce, Hazelnut Brittle, Vanilla Whipped Cream

**Warm Apple Cobbler**  
Bourbon Caramel, Vanilla Bean Ice Cream

**Classic NY Style Cheesecake**  
Berry Compote, Whipped Cream

**Almond Butter Cake**  
Citrus Sabayon, Fresh Berries

**\$150 ++ Per Person**