

3 Course NEW YEAR'S EVE DINNER

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DESMOND'S
AT EAST WIND

First Course

Choose one

Sherry Glazed Lobster Bisque

Steak and Boursin

On garlic rubbed crostini, arugula salad and port wine drizzle

Jumbo Lump Crab Cake (+5)

Cajun remoulade and pomme frites

Vermicelli Wrapped Prawns

On a nest of tricolor vegetables with Chinese plum sauce

Roasted Beet Salad

Feta cheese, cranberries, pecans balsamic vinaigrette

Pomegranate Orange Quinoa Salad

Mixed greens, shaved pecorino romano tossed with creamy lemon dressing

Pork Belly Bao Buns

Tricolor slaw, crushed peanuts, cilantro and slaw, slow roasted pork belly

Second Course

Choose one

Seared Crescent Farms Duck Breast (+5)

Cherry sauce, rosti potato, baby carrots, broccolini

Crispy Fried Whole Snapper

Jasmine rice, grilled bok choy, sesame soy vinaigrette

Pistachio Crusted Rack of Lamb

Mashed potato, broccolini finished with mint yogurt sauce and pomegranate reduction

Crispy Half Chicken

Roasted rosemary garlic Dutch potatoes and vegetables finished with pan jus

Spinach Stuffed Flounder Roulade

Tomato risotto finished with shrimp sauce

Surf and Turf (+5)

Grilled NY strip and shrimp roasted parmesan potato stacks, jumbo asparagus garlic butter sauce

Burrata Mezzaluna Ravioli

Alla vodka sauce, oven roast tomato and braised escarole

Ramen Bowl Pulled Pork

Hon shimeji mushrooms, carrots, bok choy, poached egg in a fortified dashi broth finished with sesame chili oil

Third Course

**Dessert
Chef's Choice**

Beverages Not Included

\$64.95

Plus Tax & Gratuity

**Happy
New Year
2023**



Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions. These items are cooked to order.
Before placing your order, please inform your server if a person in your party has a food allergy.