

First Course

Choose one

Wild Mushroom Bisque

White truffle essence

Burrata with Grilled Asparagus

Prosciutto and baby arugula, white balsamic glaze

Jumbo Lump Crab Cake (+5)

Cajun remoulade and pomme frites

Roasted Beet Salad

Feta cheese, cranberries, pecans balsamic vinaigrette

Pomegranate Orange Quinoa Salad

Mixed greens, shaved pecorino romano tossed with creamy lemon dressing

Crispy Braised Pork Belly

Pickled shallots, corn pudding, apple demi glaze

\$64.95

Plus Tax & Gratuity

Second Course

Choose one

Seared Crescent Farms
Duck Breast (+5)

White and wild rice, baby carrots, cherry sauce

Miso Glazed Barramundi

Grilled bok choy, basmati rice, sesame soy vinaigrette

Pistachio Crusted Rack of Lamb (+5)

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 (+7)

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

Peppadew and Broccoli Rabe Ravioli Duo

Roasted tomatoes, baby spinach, and a Garlic cream

Third Course
Choose one

Chef's Choice

Beverages Not Included

Happy New Year 2024



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.