

# NEW YEAR'S Eng

# PRIX FIXE MENU | \$75 PER PERSON

# FIRST COURSE choice of

**Lobster Bisque** 

lobster meat, chives

#### **Baby Iceberg**

chopped bacon, tomato, grilled corn, bleu cheese dressing

### SECOND COURSE choice of Beef Wellington

garlic mashed potatoes, french beans, honey glazed carrots, port wine demi

#### Tempura Lobster Tail

chesapeake stir fry, edamame, scallions, carrots, peas, broccoli, bell peppers, onions, old bay sweet and sour sauce

#### Sockeye Apple Glazed Salmon

roasted medley of squash, red bliss potatoes, tomato, peppers, peas, onions, garlic, pecan bourbon bbq sauce

## THIRD COURSE

Raspberry Filled Lava Cake

vanilla ice cream and raspberry drizzle