

# *New Year's Eve*

MONDAY, DECEMBER 31, 2018

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## MENU

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### **1<sup>st</sup> Course**

(Choose one)

**Escargot with Puff Pastry** *with grapes, mushroom, pecans and herb butter*

**Next Wild-caught Gulf Shrimp Cocktail**

**Fresh Georges Bank Scallop in Puff Pastry**

**Duck Confit** *with poached pear & winter greens*

### **2<sup>nd</sup> Course**

(Choose one)

**Next's Lobster Bisque**

**Roasted Pear Winter Greens Salad** *with blue cheese, candied pecans and Port vinaigrette*

### **Main Course**

(Choose one)

**Pan-seared Duck Breast** *with orange miso reduction*

**Sushi Grade Salmon & Crab Napoleon** *with lobster sauce*

**Certified Chilean Seabass** *with coconut cream sauce*

**Boeuf en Croute** *with merlot sauce*

**Sous-vide New Zealand Elk Tenderloin** *with blueberry gastrique*

**14oz. Niman Ranch Free Range C.A.B. Prime Ribeye** *with Ying's steak sauce* +20

### **Dessert**

**Devils River Chocolate Whiskey Cake** *with walnuts and whiskey caramel glaze*

**Hiccough Rum Cake** *with crushed pecans and caramel glaze*

**New Orleans Bread Pudding** *with spiced rum coconut sauce*

**\$ 79.95 per person (plus tax & gratuity)**

