

NEW YEAR'S EVE

105
PER PERSON

—FOR THE TABLE—

OYSTER SAMPLER	30.95
assortment of twelve local oysters	
ISLANDER	55.95
sampler, six littleneck clams, four jumbo shrimp	
'PASS' THE TOWER	105.95
islander, whole chilled lobster, pt. judith jonah crab, tuna poke, seaweed salad	
CAVIAR	53.00
30g browne trading co. siberian caviar with crème fraîche & blinis	

—ADDITIONS—

BLACK TRUFFLE SUPPLEMENT

add 5 grams, shaved table-side, to any dish - \$15

TAITTINGER BRUT LA FRANÇAISE CHAMPAGNE
poured from 9L salmanzar, table-side - \$15/glass

WINE PAIRING FOR EACH COURSE
\$45 supplement per person

—AMUSE BOUCHE—

MATUNUCK FARM OYSTER

blood orange-campari granita, lemon zest, mint

AMUSE BOUCHE WINE PAIRING

Taittinger Prestige Rosé Champagne from France

—FIRST COURSE—

CHOICE OF

RHODE ISLAND BAY SCALLOPS

sea urchin-champagne espuma, meyer lemon, sea salt

ALASKAN KING CRAB

marinated crab, citrus miso, hackleback caviar, black truffle

GRAIN SALAD

quinoa, baby kale, apricots, cranberries, toasted sunflower seeds, sherry vinaigrette, aji amarillo crema

HAMACHI CRUDO

yuzu kosho, cantaloupe & honeydew melon, evoo, orange ponzu

FIRST COURSE WINE PAIRING

Domaine Arnaud Lambert Coulée de St Cyr
Chenin Blanc from France

—SECOND COURSE— CHOICE OF

SPICY JONAH CRAB-EEL ROLL

cucumber, avocado, spicy aioli, wasabi microgreens

DUCK CONFIT

frisée, watermelon & french breakfast radishes, cherry saba, borage

OYSTER TRIO

whiskey maple, bienville & uni, grilled garlic focaccia crostini

MAINE LOBSTER DUMPLINGS

ginger, chive, black garlic shoyu

SECOND COURSE WINE PAIRING

Voštinić - Klasnić Škrlet from Croatia

—THIRD COURSE—

PAN-SEARED YELLOWFIN TUNA

togarashi & coriander crusted, wasabi sauce, forbidden rice, bok choy

DIVER SEA SCALLOPS

saffron-water chestnut risotto, herb crème fraîche, jerusalem artichoke purée, pea tendrils

SURF & TURF

filet mignon, roasted maine lobster tail, whipped potatoes, glazed asparagus, au poivre sauce & thyme beurre blanc

HOUSE-MADE SEAFOOD RAVIOLI

fresh lobster claw & knuckle, crab, shrimp, scallop, julienned snow peas, vanilla-parsnip purée, lobster sauce

PAN-SEARED HALIBUT FILLET

coconut red curry, haricots verts, sticky rice, toasted coconut

THIRD COURSE WINE PAIRING

Château Carbonnieux Bordeaux Blanc from France

or

Bergström 'Cumberland Reserve' Pinot Noir from Oregon

—DESSERT COURSE—

CHOICE OF

ESPRESSO CRÈME BRÛLÉE

cacao brittle

TRIO OF SORBET

HOUSE-MADE CANNOLIS

pistachio & chocolate chip

CHOCOLATE-PEPPERMINT GANACHE TORTE

crème anglaise, sea salt, whipped cream

LEMON MOUSSE

marinated fresh berries, mint, micro basil, vincotto

DESSERT COURSE WINE PAIRING

Royal Tokaji 5 Puttonyos
Dessert Tokaji from Hungary

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