

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 melon, evoo, 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, saba, borage

OYSTER TRIO
whiskey maple, bienville & uni, grilled garlic focaccia crostini

MAINE LOBSTER DUMPLINGS
ginger, chive, black garlic shoyu

SECOND COURSE WINE PAIRING
Vošinić - 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
crab, shrimp, scallop, 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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