

# HAPPY *New Year*

## CREMINI MUSHROOM RAVIOLI (v)

Home-Made Pasta , Mushroom & Masala Cream Sauce, Truffle,  
Parsley Crumb

or

## “TUNA XPRESS”

Local Spicy Tuna Sushi Roll, Mango, Avocado, Crab, Tempura Flakes  
Special Sauce & Unagi Sauce

or

## CRAB CAKES

Lump Jonah Crab Meat, Chive Remoulade, Shaved Fennel, Arugula

or

## SMOKED MUSCOY DUCK BEAST

Carrot Purée, Torched Orange & Pomegranate Salad

---

## PARSNIP & APPLE SOUP (v) (n)

Focaccia Croutons, Crème Fraiche

or

## ROQUEFORT PEAR SALAD (v)

Saffron Braised Asian Pears, Candied Pecans, Arugula,  
Crumbled Roquefort, Port Wine Dressing

---

## SHORT RIB WELLINGTON

Scallion Mashed Potatoes , Sautéed Green Beans,  
Seared King Oyster Mushrooms, Red Wine Jus

or

## PAN SEARED LOCAL ROCKFISH

Calamari, Shrimp & Clam Risotto, Charred Broccolini  
Champagne-Citrus Beurre Blanc

or

## CAULIFLOWER BIRYANI (vg)(n)

Cauliflower Pakora, Aromatic Indian Rice, Vegetables,  
Chickpeas, Coconut Rita

or

## \*\* HALF BROILED SPINY LOBSTER \*\*

Focaccia & Shrimp Stuffing, Charred Asparagus,  
Roast Fingerling Potatoes, Sherry Butter

or

## \*\* HALF TEMPURA SPINY LOBSTER \*\*

Lobster Tempura Sushi Boat, Mango, Avocado, Crab, Unagi Sauce,  
Special Sauce

---

## SPICED POACHED PEAR

Gingerbread, Olive Nut Crumble, Caramel Sauce

or

## BAKED DARK CHOCOLATE TART

Almond Florentine, Rum Mascarpone

\$125 per person

17% service charge

\*\*\$35 surcharge on lobsters, according to availability\*\*