New Year’s Eve DINNER

AMUSE BOUCHE

2nd Course
ROSEMARY BREAD | SHALLOT BUTTER

3rd Course
BEEF BASTED CARROT | SPICED RICOTTA

4th Course
SEAFOOD BISQUE | FONDANT POTATO | LITTLE NECK CLAMS

5th Course
LITTLE GEMS LETTUCE | APPLE | CANDIED LEMON | COASTAL CHEDDAR

6th Course
FILET MIGNON | DUO OF SAUCES | ROOT VEGETABLE GRATIN

7th Course
HAZELNUT CHOCOLATE AND MARSHMALLOWS BREAD PUDDING

$100 per person | Reservations Required | Limited Seating
843.945.8181