



### **First Course**

Oyster & Caviar

*Quonnie Rock oysters, osetra caviar*

### **Second Course**

Nantucket Bay Scallop Crudo

*Blood orange pearls, pomegranate gel, citrus lace*

### **Entrée**

Black Truffle Risotto

*Rhode Island mushroom, black winter truffle, parmesan*

### **Main Course**

Filet & Lobster

*filet mignon, butter poached lobster,*

*citrus foam, celery root, shallot jus*

### **Desserts**

Decadent Dessert to Ring in the New Year

\$150.00 per person plus tax and service

Additional \$100.00 per person for Wine Pairing