



New Year's Eve Prix Fixe Menu

*Your choice, three courses, \$75**
With Wine Pairing, \$120***

Baby Burrata and Citrus Salad

Winter greens, pomegranate

House-made Crab Ravioli

Cured egg yolk, mascarpone

Butternut Squash Bisque

Sage, candied pecans

Steak Carpaccio*

EVOO, Malden sea salt

Seared Yellowfin Tuna*

Pickled fennel, basil leaf

Truffled Potato Pierogi

Caramelized onion, sea salt butter

Jumbo Shrimp Cocktail 4.95ea

Chipotle sauce, horseradish

Oysters on the Half 2.95ea

Champagne mignonette, lemon

Cider Brined Pork Tomahawk*

Curry glazed sweet potato, pumpkin seed pesto

Filet Mignon Oscar*

Lump crab, hollandaise, asparagus

Lamb: Two Ways*

Rack of lamb, lamb ragu, fresh fettuccine

Coq au Vin

Pommes Anna, forest mushrooms, lardons

Roasted Honeynut Squash

Brown butter farro, chanterelles, sage

Duck: Two Ways*

Honey-glazed duck breast, confit leg

Cast Iron Angus Sirloin*

Potato pave, sweet onion, marrow butter

Point Judith Scallops*

Roasted winter squash, celery root

Tea-smoked Halibut

Forbidden black rice salad, daikon, sweet soy

Carrot Cake Waffle

Vanilla ice cream, coconut, caramel sauce

Chocolate Crème Brûlée

Cinnamon shortbread

Key Lime Tart

Raspberry mousse, chocolate ganache

Peppermint Chocolate Cake

White chocolate bark

Poached Pear and Almond Tart

Mulled wine, frangipane

Gateau Basque

Almond cake, Kirschwasser custard

****Tax and Gratuity not included****

*Kindly inform your server of any allergies or dietary restrictions.
Fully cooking meat, eggs and poultry reduces the risk of food born illness.
TK will graciously add a gratuity of 20% to all parties of 6 or more.*