

NYE PRIX FIXE

Friday · December 31 · 2021

\$75 per person | \$105 per person including wine

· TOAST CAPASALDO PROSECO ·

FIRST

WINE: PINOT GRIGIO

choice of one:

LOBSTER BISQUE

adorned with sweet cream & aromatic chives

GRAPE SALAD

arugula · roquefort · spicy pecans · champagne vinaigrette

GOAT CHEESE CROSTINI

roasted baby tomatoes · basil

· INTERMIZZO BERRY-PROSECCO SORBET ·

MAIN

WINE: KIM CRAWFORD SAUVIGNON BLANC OR DECOY CABERNET SAUVIGNON

choice of one:

FILET MIGNON

au gratin potatoes · asparagus · rosemary perfumed jus

MUSCOVY DUCK BREAST

lingonberry-port reduction · wild rice · asparagus

LOBSTER SCAMPI FETTUCCINI

sautéed mushrooms · onions · tomatoes · capers · basil · champagne butter

SEAFOOD AU GRATIN

sautéed assorted seafood · mushrooms · tomatoes · scallions · capers
white wine · cream · panko · jasmine rice · winter vegetables

VEGETABLE TOWER

assorted seasonal roasted vegetables · polenta · roasted red pepper coulis

SWEET CONCLUSION

WINE: PORT

choice of one:

GRAND MARNIER CRÈME BRULÉE

winter berries

CHOCOLATE DECADENCE

raspberry coulis

CHERRY PANNA COTTA

red wine glaze

Tides

WATERFRONT KITCHEN
RESERVATIONS ARE RECOMMENDED.

PLEASE CALL (831) 394-3321 EXT 482 OR (831) 899-4544.