

*New Year's Eve 2010*  
*\$60.00 per person\**

*Amuse Bouche*

*Pulled BBQ Duck on a potato latke with a wild huckleberry reduction*

*Appetizers*

*Poached Gulf Shrimp and Jumbo Lump Crab Remoulade on Butter Lettuce*

*Imported Cheese and Charcuterie Pallet for One*

*Filet of Prime Beef Carpaccio with Dijon, Fried Capers, and Reggiano Parmesan*

*Flash Fried Oysters Bordelaise - Corn Meal Dusted with a Garlic Butter Sauce*

*Crispy Fried Calamari with our House Made Marinara Sauce*

*Rare Seared Yellow Fin Tuna on a bed of Julienne Cucumbers*

*Choose one Soup or Salad*

*Creamy Maryland Crab Soup*

*Scott's New England Style Clam Chowder*

*Hearts of Romaine Salad with Caesar Dressing and Reggiano Parmesan*

*Fresh Baby Spinach and Asian Pear Salad with Blueberry Balsamic Dressing*

*Classic Iceberg Wedge with Blue Cheese Crumbles, Bacon and Chopped Tomatoes*

*Choose one Entree*

*Scott's Signature 8oz Prime Barrel Cut Filet of Beef*

*Chilean Sea Bass with an Orange Ale Sauce, Fresh Leeks, Corn Spinach and Tomatoes*

*Natural Roasted, deboned, 1/2 Chicken with a Cranberry, Pomegranite Sauce*

*Wild Caught, Pacific Northwest, Salmon Wellington Baked in Puff Pastry*

*Herb Roasted, Premium Rack of New Zealand Lamb with a Delicate Apricot Glaze*

*Seared, Dry Pack Diver Scallops with Truffled Potatoes*

*Baked Creamy, Crab Imperial Stuffed, Flounder Filets*

*Jumbo, Butter Poached, Cold Water Lobster Tail*

*Digestif & Dessert*

*Chocolate Covered Strawberries & Glass of Champagne*

*Your server will present you with our New Year's Dessert Menu*

*\*Total does not include tax or gratuity*

*Thank you for your patronage. We wish you and yours a healthy and prosperous New Year*