

# Happy New Year 2015

\$75.00 per person\*

## *Amuse Bouche*

### **Mini Surf & Turf Bites**

Roasted beef roulade with horseradish cream and cocktail crab claws with sauce remoulade

## *Appetizers*

**Poached Gulf Shrimp and Jumbo Lump Crab Remoulade** on Butter Lettuce  
**Wild Mushroom Risotto** Our creamy parmesan risotto with aged Reggiano parmesan  
**Flash Fried Oysters Bordelaise** with a Garlic Cream Sauce  
**Rare Seared Sesame Crusted Yellow Fin Tuna** on Asian Pickled Cucumber Julienne

## *Choose one Soup or Salad*

**Hearts of Romaine Salad** with Caesar Dressing and Reggiano Parmesan  
**Chopped Salad** with Feta Cheese, Hearts of Palm, Red Onion, Bacon, Champagne Vinaigrette  
**Classic Iceberg Wedge** with Blue Cheese Crumbles, Bacon and Chopped Tomatoes  
**Scott's Lobster Bisque** with Cognac crème fraiche

## *Choose one Entrée*

**8oz Prime Barrel Cut Filet of Beef** with Roasted Garlic Mashed Potatoes and Asparagus  
**Chilean Sea Bass** with an Orange Ale Sauce, Fresh Leeks, Corn, Spinach and Tomatoes  
**Seared Diver Scallops** with Leeks, White Asparagus, and a Champagne Caviar Sauce  
**Jumbo, Butter Poached, Cold Water Lobster Tail** with Haricot Verts & Roasted Garlic Mashed Potatoes, and Drawn Butter  
**Grilled Double Cut, Bone in Pork Chop** with a Bourbon Street Dry Rub, Collard Greens and Roasted Garlic Mashed Potatoes  
**Seared Moullard Duck Breast** with Cherry Port Wine Reduction, House Wild Rice and Honey Glazed Carrots

## *Digestif & Dessert*

Chocolate Covered Strawberry & Glass of Champagne  
&

**Salted Caramel Cheesecake**  
**Chocolate Peanut Butter Torte**  
**Italian Lemon Cake**

**Chocolate Ganache Cake with Gran Mariner Strawberries and Crème Anglaise**

\*plus tax and gratuity