

Scott's on the Square New Year's Eve 2011 Menu

5 courses \$65.00 per person plus tax and gratuity

Amuse Bouche

Baked Brie en crouste

Individual Appetizers

Jumbo Shrimp and Lump Crab Cocktail

Fried Oysters Bordelaise with garlic cream sauce

White Truffle Parmesan Frites

New Zealand Lamb Lollipops with apricot glaze

Soup / Salad

Classic Caesar

Iceberg Wedge with blue cheese, tomatoes and crisp bacon

Chopped Salad with cucumbers, carrots, tomatoes, dried cranberries and pear gorgonzola dressing

New England clam chowder

Entrees

Grilled USDA Prime 8 oz Filet Mignon

Chilean Sea Bass with leeks, corn tomatoes and an orange ale sauce

Surf and Turf 4oz Filet 6oz Lobster tail

Butter Poached Lobster Tail Entrée 2- 6 oz tails

French Vinegar Chicken

Herb Roasted New Zealand Rack of Lamb

Flounder Francaise with a lemon butter caper sauce

Digestif / Dessert

Chocolate Covered Strawberry and Glass of Champagne

Individual Bread Pudding, Chocolate Peanut Butter Cake, Key Lime Cake, Chocolate Fudge Cake