

# New Year's Eve



## To Begin with ...

Fresh Fruits and Strawberries with Clover Honey and Fresh Mint  
or  
Blue Crab Bisque Finished with Sweet Sherry Wine and Fresh Cream  
or  
Maine Lobster Cocktail with European Brandy Dressing

## To Whet the Appetit ...

A Special Holiday Salad with our Bon Appétit Dressing

## The Chef Recommends Something Special ...

Gulf Shrimp Cocktail with a Classic Horseradish Sauce 12  
Fresh Burrata Cheese with Salt-Roasted Beets and Bacon Balsamic Vinaigrette 13.25  
Hudson Valley Foie Gras with Orange Confit, Fleur de Sel, Port Wine Reduction & Brioche Toast 22  
Ahi Tuna Tartar with a Light Ginger-Soy Reduction, Fried Garlic, Avocado Butter & Alfalfa Sprouts 14  
Fresh Florida Stone Crabs, Served Cold, with Bon Appétit Mustard Sauce Market Price

## Followed by the Main Course ...

**Broiled Rack of Lamb** with a Pistachio-Dijon Mustard Crust and Natural Jus  
**Pan-Seared Black Grouper** over Maine Lobster Hash with a Roasted Garlic Beurre Blanc  
**Filet Mignon** on Black Truffle Arancini with Grilled Hearts of Palm and Port Wine Demi-Glace  
**Peppercorn Crusted Tuna** over Butternut Squash Mash, Caramelized Bermuda Onion & Wilted Arugula with a Balsamic Reduction  
**Roasted Twin Quail** Topped with Hudson Valley Foie Gras, Black Truffle Butter and Demi Glace  
**Lobster Tail - 8 oz.** Broiled & Served with Grilled Lemon and Sweet Melted Butter

All Main Courses are Served with Fresh Vegetables, Sweet Potato Croquette & Freshly Baked Rolls and Butter

## To Finish the Feast ...

Raspberry Swirl Cheesecake with Fresh Whipped Cream  
or  
Bon Appétit's Chocolate Mousse with Crispy Wafer

\$65.<sup>00</sup> + Tax



Children Under 10 ~ Half Price See our Special Children's Menu