



New Year's Eve 2012

Menu #1 Surf & Turf

\$60 Early \$70 Late

Amuse Bouche

**House Smoked Salmon with Horseradish Cream & Beef Carpaccio
on Crostini with an Olive Salsa**

**Duo of Ravioli with Lobster in it's own Broth & Braised Feltis
Farms Short Rib with Califlower Purée**

**Local Pickeral wrapped in Double Smoked Bacon with Sweet
Potato Fondant & Charred Tomoato Chutney**

Palet Cleanser

**Beef Tenderloin with a 3oz Butter Poached Shrimp, Goat Cheese
Scalloped Potato and Red Wine Reduction**

**Housemade Chocolate Truffle, Cheesecake Lollipop and Petit Ice
Cream Cone**



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Menu #2 Oscar's Classics

\$45 Early \$55 Late

Amuse Bouche

**Baby Rocket Salad with Goat Cheese Crème Brûlée & Port
Poached Pear**

**Butternut Squash Ravioli with Crispy Sage, Carmelized Apples &
Roasted Pistachios**

**Miso Marinated Cod with Mushroom & Roasted Shallot Orzo and
Shellfish Broth**

Palet Cleanser

**Spatchcock of Cornish Hen with Sweet Potato Purée & Basil
Chimmichurra**

**Housemade Chocolate Truffle, Cheesecake Lollipop and Petit Ice
Cream Cone**