

Breeze

NEW YEAR'S EVE

6-9 PM | \$125 PER PERSON

(choose one) APPETIZERS

- **LOBSTER TACOS**
crushed avocado, truffle celery, lemon crema, crispy quinoa
- **NANTUCKET OYSTERS**
champagne mignonette, chili horseradish sauce, lemon
- **TUNA TARTARE**
black truffle, red onion jam, brunoise tomato, fried capers, preserved lemon cream, shaved radish, sea salt & garlic potato chips
- **RISOTTO**
roasted wild mushroom, confit of duck, melted leeks, points of asparagus, hazelnut brown butter, madeira broth
- **BURRATA MIMOSA**
brunoise smoked salmon, shallot, tomato, cucumber, fennel, celery, parsley, dill pesto, brioche
- **SCALLOP CHOWDER**
bay scallops, asparagus coins, roasted corn, celery, pearl potatoes
- **CAESAR SALAD**
hearts of romaine, parmesan reggiano, buttered croutons, caesar dressing
- **PEAR BLT WEDGE**
poached pear, baby iceberg, heirloom tomato, dijon maple bacon, gorgonzola, aged sherry dressing

BLINIS & CAVIAR

red onion, capers, fresh parsley, chopped egg, lemon & crème fraiche

ADDITIONAL CHARGE

Classic Baika Caviar
dark, rich caviar 30 gm / \$200
Royal Ossetra Caviar
subtle notes of dried fruit & toasted grains 30 gm / \$350
Tsar Imperial Sevruga
briny sea flavor, lingering finish 30 gm / \$475

ENTREES (choose one)

- **RACK OF LAMB**
fondant potatoes, goat cheese gratin, wilted water-cress, mint sauce & demi
- **SAUTEED JUMBO LUMP CRAB CAKE**
chorizo & tomato jam, pecorino polenta, grilled broccolini
- **MISO GLAZED HALIBUT**
artichoke coulis, ginger bok choy, carrot slaw, fermented black
- **NANTUCKET BAY SCALLOP RISOTTO**
lobster mashed potatoes, grilled asparagus,

(choose one) DESSERTS

- **CREME BRULEE**
tahitian vanilla, toasted powdered candy cane
- **PASSION FRUIT PANA COTTA**
pomegranate cranberry coulis, pistachio macaron
- **CHOCOLATE CHIFFON CAKE**
mocha sour cream frosting, raspberries