

STARTERS

HALF DOZEN NANTUCKET OYSTERS

5th bend oysters, champagne mignonette, horseradish cocktail sauce, lemon

PAN SEARED JUMBO LUMP CRAB CAKE

radish, frisee, pickled mustard seed vinaigrette

BEEF CARPACCIO

fennel, pomegranate, candied pecans,
goat cheese, cranberry vinaigrette

CAVIAR SERVICE

nantucket crisps, lemon creme fraiche, chives

MAINS

SURF & TURF

red wine braised beef short rib, grilled lobster tail,
herb whipped potato, glazed baby carrots, truffle jus

BOUILLABAISSE

scallops, shrimp, mussels, littlenecks, calamari, saffron tomato
fennel broth, roasted red pepper rouille, grilled country bread

DUO OF DUCK

seared breast, confit leg, butternut squash, wilted spinach,
crispy parsnips, port cherry sauce

VEGETARIAN OPTION AVAILABLE

DESSERTS

ASSORTED MACARONS, CHOCOLATE TRUFFLES,
SEASONAL MINI TARTS

\$150 plus tax and gratuity

AFTER PARTY

10 PM - MIDNIGHT



New Year's Eve

THE NANTUCKET HOTEL