



NEW YEAR'S EVE 2017

Three Courses \$65

Choose one dish from any of the first three courses, one main course and dessert

Five Courses \$95

Choose one dish from each course

*Wine Pairings Available - \$65 and \$95 respectively
tax and gratuity not included*



JAMESTOWN FISH CHOWDER

Shrimp, mussels, & clams with mushrooms, coconut and ginger

ARGENTINE PRAWNS

country ham vinaigrette

ITALIAN SQUASH SOUP

Butternut squash, parmigiano, ricotta, hot pepper, and amaretti cookies.



SEA TROUT TARTARE*

Scottish trout, crème fraîche, cape gooseberries, smoked trout roe

BACCALA MANTECATO

whipped cod, celery leaves, toast points

WALRUS & CARPENTER OYSTERS

Raw R.I. Dutchies with yuzu granité, osetra caviar, and lemon zest



WINTER BEETS

Roasted beets, smoked ricotta, hibiscus and almond cranberry crumble

MIXED GREENS

hazelnut - banyuls vinaigrette

BAY SCALLOPS & BONE MARROW

Nantucket bays, marrow mousse, white beans and crispy pancetta



DOVER SOLE

*Served with red cabbage, sunchoke, romanesco, broccoli sprouts and beurre blanc
\$10 supplement*

TAGLIATELLE & CLAMS

Housemade tajarin tossed, w/ local clams, roasted garlic, dried tomato and lobster butter

RAVIOLI w/ BRAISED GREENS & OCTOPUS

Housemade ravioli stuffed with greens and smoked ricotta w/ octopus - puttanesca sauce

SWORDFISH

Roasted winter squash, Daniele chorico, roasted shallot, arugula and sherry

SCOTTISH SEA TROUT

*Slow roasted Loch Etive sea trout with winter squash, walnuts,
exotic mushrooms, brussels sprouts, and forbidden rice*

VENISON

Pan roasted loin of N.Z. Venison with chestnuts, apple, squash and sauce grand veneur



SELECTION OF DESSERT or CHEESE