



New Years Eve 2011

Tasting Menu \$65 Wine Pairings \$35

Pipes Cove Oysters

Osetra Caviar, Champagne Gelee ,

Or

Baked Peconic Bay Scallops

Champagne Cream, Gruyere Cheese

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Yellow Fin Tuna Crudo

Meyer Lemon, Soy, Truffle Oil

Or

Beef Tartare

Capers, Dijon Mustard, Quail Egg

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## Montauk Lobster Risotto

Local Pea Shoots, Lobster Foam

Or

## Handmade Roasted Butternut Squash Ravioli

Catapano Goat Cheese, Sage, Hazelnuts

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## Seared Peconic Bay Scallops

Cauliflower Puree, Herb Salad, Lemon Vinaigrette

Or

## Grilled Filet Mignon

Fingerling Potato Smoked Bacon Hash, Upland Cress,

Truffle Hollandaise

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## Warm Profiteroles

Pumpkin Spice Ice Cream, Crème Anglaise, Chocolate Sauce

Or

## Trio of Crème Brulees

Vanilla Bean, Lavender, Orange