

# ESSEX

NEW YEAR'S EVE 2019

## FOUR-COURSE MENU | MUSIC BY DJ ERIC VISA

INCLUDES FULL PREMIUM OPEN BAR UNTIL 3AM \$135

### FIRST COURSE

#### OYSTERS ON THE HALF-SHELL

PEAR MIGNONETTE | ESSEX COCKTAIL SAUCE

### SECOND COURSE

#### AHI TUNA POKE

AVOCADO | CILANTRO

HANDMADE WONTON CRISPS

#### BRAISED SHORT RIB OVER POLENTA

PORCINI BROTH

#### FRESH BURRATA & PROSCIUTTO DI PARMA

BABY HEIRLOOM TOMATO SALAD | BALSAMIC

#### SEARED NEW BEDFORD DAY-BOAT SCALLOPS

LOBSTER RISOTTO CAKES | RED CHILI DRIZZLE

#### CAULIFLOWER, PEAS & RICOTTA FRITTERS

FRESH LIME YOGURT DIP

### MAIN COURSE

#### FILET MIGNON WITH JUMBO LUMP CRAB POTATOES

GRILLED ASPARAGUS | WHISKEY MUSHROOM SAUCE

#### CHILEAN SEA BASS

COCONUT BASMATI RICE | YUCA STICKS | GREEN CURRY

#### HANDMADE RICOTTA GNOCCHI

SPINACH | WILD MUSHROOMS | GORGONZOLA

#### MOULARD DUCK LEG CONFIT

DUCK CREPE | STIR FRIED VEGETABLES | ORANGE GLAZE

#### LOBSTER RAVIOLI

FRESH LOBSTER MEAT | SAFFRON CREAM SAUCE

### DESSERT

CHOCOLATE MOUSSE CAKE WITH CRÈME ANGLAISE

BANANA CREAM CAKE WITH WARM CHOCOLATE SAUCE

SEASONAL SORBETS WITH FRESH BERRIES

**RESERVATIONS PRIOR TO 9 PM CANNOT KEEP THEIR TABLE DURING THE LATER SEATING.**

PRICES DO NOT INCLUDE SALES TAX AND GRATUITY.

PREMIUM OPEN BAR INCLUDES ALL BEERS, WINES AND CHAMPAGNE BY THE GLASS AND MOST CALL LIQUORS, SUCH AS ABSOLUT, GREY GOOSE, MAKER'S MARK AND BOMBAY SAPPHIRE. IT DOES NOT INCLUDE SINGLE MALT SCOTCHES, SINGLE BARREL BOURBONS, VSOP COGNACS AND OTHER ULTRA PREMIUM ITEMS SUCH AS PATRON AND VEUVE CLICQUOT. SHOTS ARE NOT INCLUDED.