

The Oysterman
New Year's Eve Menu
Sunday, December 31, 2017
Seatings at 6pm and 8pm
Open Seating and a la carte menu at the Bar

\$80 per person
(does not include alcohol, tax, or gratuity)

First Course (to share):

Oysters on the Half Shell and Shrimp Cocktail with accompaniments

Appetizers

Scallop and Bacon Crostini

pan seared scallops / bacon jam / white wine butter / toasted baguette

Sweet Potato Gnocchi

house made gnocchi / wilted baby spinach / sage butter / Danish blue cheese

Duck Confit

roasted duck leg / spiced acorn squash / arugula / pomegranate vinaigrette

Roasted Beet and Goat Cheese Terrine

golden beets / vermont goat cheese / fried beet chips / sweet citrus vinaigrette

Entrées

Rack of Lamb

roasted australian lamb / whole grain mustard spätzel / shitake mushroom /
garlic creamed spinach / pomegranate gastrique

Pan Seared Halibut

line caught halibut / lemongrass jasmine rice / sautéed red pepper / leeks /
baby carrots / thai red curry sauce

Filet Mignon

grass fed tenderloin / parmesan risotto / red pepper stuffed portobello /
balsamic charred red onion / crostini / demi cream sauce

Oyster and Clam Bake

island creek oysters / littleneck clams / white wine / fingerling potatoes /
flat leaf kale / chorizo sausage / caramelized red onion / fennel broth

Dessert

Assortment to Share