

COUNT DOWN WITH

CYPRUSS & *Golden Note* ENTERTAINMENT

ON

**NEW YEARS 2017**

**OPEN BAR 9PM 1AM | 50 per person\***

\*Certain items excluded. Offer for whole table only.

## SOUPS

Avgolemono | 6

Brussels Sprouts & Sweet Potato | 7

## APPETIZERS

Jumbo Shrimp Cocktail | 18

Jumbo Lump Crab Cake | 15

Salmon Crudo | 14

Grilled Octopus & Bay Scallop Ceviche | 20

Broiled Oysters with Bourbon  
Chipotle Butter | 12

Charcuterie & Cheese Plate | 16

Cranberry Mint Tabbouleh | 12

Fresh Figs & Eggplant Purée | 12

Mediterranean Chickpea & Heirloom  
Tomato Salad | 10

Roasted Beet & Goat Cheese  
Arugula Salad | 10

## DESSERTS

Chocolate Praline Baklava | 10

Raspberry Tartufo | 10

Bacio Nocciola Tartufo | 10

Fig Crème Brûlée | 10

Semifreddo S'mores | 10

## ENTRÉES

### Chilean Sea Bass

Broiled with a Balsamic Soy Sauce  
Served with Couscous Primavera & Wilted Swiss Chard | 38

### Wild Boar Filet Mignon

Wrapped with Prosciutto & Sage  
Served with Kale, Artichoke Hearts & Almonds  
With a Chianti Sauce | 36

### Grilled Halibut with Lemon & Basil

Over Micro Greens & Saffron-Parmesan Risotto | 35

### Filet Mignon

Flame-Kissed with Sage Butter  
Served with Beer Battered Fries & Sauteed Spinach | 35

### Sea Scallop Risotto

Seared King Scallops - Over Saffron-Parmesan Risotto | 28

### T-Bone Steak

Purple Mashed Potatoes  
Caramelized Onions & Swiss Chard | 42

### Frenched Lamb Chops

Accompanied with Truffle Fingerling Potatoes  
Chimichurri & White Asparagus | 35

### Filet of Red Snapper

Broiled Red Snapper Filet  
Served with Terrine of Wilted Kale & Saffron Rice | 32

### Veal Chop

Flame-Grilled Bone in Veal Chop Dipped in a Demi-Glaze  
Served with Sweet Potato & Parsnip Mash and Fig Brûlée | 35