

NEW YEAR'S EVE

Prix Fixe Dinner

First Course

SELECT ONE

Shrimp Cocktail

Chilled poached shrimp served with cocktail sauce and terra chips

Roasted Beet, Arugula, Goat Cheese and Honey Crostini

Red and golden beets roasted and paired with baby arugula, goat cheese spread and honey atop grilled French baguettes

Sea Scallop in Black Tie

A combination of fresh sea scallops, black truffles and spinach baked in puff pastry, served with vermouth truffle sauce

Duck Leg Confit with Puy Lentils

House-cured, crispy duck leg with French green lentils and mache

Ahi Tuna Wontons

Crispy wontons topped with rare-seared-pepper crusted tuna, pickled ginger and wasabi aioli

Beef Carpaccio

Grass fed, thinly sliced prime beef, served raw with capers, Bermuda onion, baby arugula, shaved parmesan-reggiano, fresh black pepper and white truffle oil

Italian Burrata Cheese

A soft, fresh Italian cheese made with mozzarella and cream, served with oven roasted Roma tomatoes, balsamic glaze, and crostini

Second Course

SELECT ONE

Lobster Bisque

Creamy with fresh lobster meat and sherry

Chowder

Voted Cape Cod Life's Best Chowder on Lower Cape

Caesar

Romaine lettuce, house-made Caesar dressing, shaved parmesan cheese and croutons

Cape Codder

Artisan field greens, Great Hill bleu cheese, candied walnuts and sundried cranberries with a cranberry vinaigrette

Spinach Salad

Baby spinach, honey crisp apples, sharp cheddar cheese and sunflower seeds tossed with maple vinaigrette dressing

Third Course

SELECT ONE

Grilled Dry Aged Rib Eye Steak

Served with Boursin mashed potatoes, rosemary cabernet jus, and asparagus

Lobster Orecchiette

Sauce Americaine, tarragon, red pearl onion, fennel and orecchiette pasta

5 Spice Grilled Duck*

Grilled Muscovy duck breast rubbed with our five-spice blend, served with braised kale, baby sweet potato, huckleberry jus and pomegranate molasses

Lamb Chops

Grilled and served with a creamy peppercorn sauce, parmesan risotto and asparagus

Coq au vin

Red wine braised chicken breast with bacon lardon, pearl onion, baby carrots and pappardelle pasta

Scallop Risotto

Pan seared sea scallops over a pancetta, roasted tomato and raclette cheese risotto served with asparagus

Swordfish Piccata

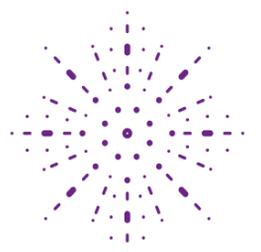
Local swordfish wrapped in serrano ham, parmesan encrusted and served with sautéed almond-lemon-caper beurre blanc and asparagus

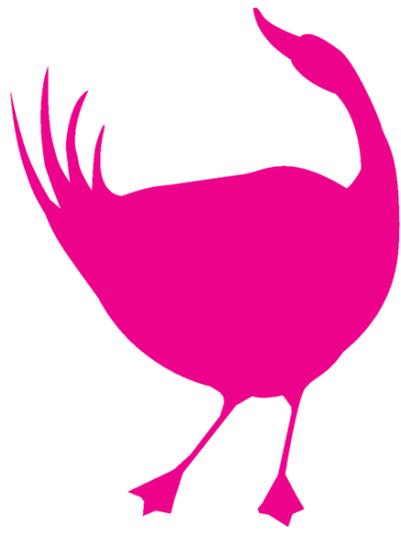
Portobello Mushroom Wellington

The "sirloin" of the vegetable family with garlic and shallot duxelle, served over spinach baked in flaky puff pastry and finished with a marsala wine reduction

The Last Dessert Of 2017

Assorted Chocolate truffles, miniature pastry, macaroons and fresh berries





WILD GOOSE

Happy New Year

2018

