



NEW YEAR'S EVE 2023 PRIX FIXE DINNER MENU

AMUSE

Caviar Crème Fraiche Tartlet

CHOICE of APPETIZER

Pecan Brie Brûlée

on sourdough toast

or **Clams Casino**

baked with bacon, peppers, onions, parm crumbs

CHOICE of SOUP or SALAD

Lobster Bisque

sherry drizzle

or **Poached Pear Salad**

mixed greens, poached pear, dried cranberries,
candied pecans, chevre, champagne vinaigrette

CHOICE of MAIN

Beef Tournedos Oscar

twin tournedos, colossal crab, hollandaise,
asparagus, red-skinned mashers

Pan-Seared Chilean Sea Bass

lemon-herb butter, green pea risotto, mushrooms

Duck a l'Orange

roasted Brussels sprouts, baby carrots, fingerlings

or **Lobster Francaise**

twin tails in batter, green pea risotto, asparagus,

lemon-caper beurre blanc

CHOICE of DESSERT

Chocolate Mousse

with champagne sparkling berries

or **Raspberry Lemon Cake**

\$75 PER PERSON

alcoholic beverages and gratuity not included

Call (302)227-0615 for Reservations!

***Make it a Celebration with our New Year's Eve Package,
with a Two or Three Night Stay at the Boardwalk Plaza Hotel!***

