

# New Year's Eve at Claire's

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## MENU

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### Appetizers

#### **Seared Polenta Cakes**

*Mixed foraged mushrooms, cherry tomato ragu, arugula*

#### **Baked Oysters Gratin**

*Sautéed spinach, double smoked bacon, parmesan cheese and topped with herb breadcrumbs*

#### **Calamari**

*Lime aioli, sweet chili sauce, lemon*

#### **Pork Ribs**

*Open flame grilled, Adobo honey glazed*

#### **Hummus**

*Garlic, lemon, sesame oil, fried naan bread*

### Salads

#### **Baby greens**

*Sliced apple, raisins, goat cheese, toasted pecans tossed with a honey dressing*

#### **Spinach Salad**

*Strawberries, feta cheese, avocado, sliced almonds tossed with a balsamic vinaigrette*

#### **Beetroot Carpaccio**

*Roasted golden beets, arugula, candied walnuts, blood orange, feta cheese, blood-orange-ginger vinaigrette*

### Entrees

#### **Crab Tortellini**

*Blue crab, sweet corn, cherry tomatoes, bacon cream sauce, shaved parmesan*

#### **Pork chop**

*Double cut, charred onion sweet potato-poblano hash, chimichurri sauce*

#### **Cornish Hen**

*Pomegranate-molasses glazed, corn bread stuffing, garlic mashed potatoes, roasted asparagus*

#### **Field and Stream**

*6oz all natural Buffalo, 6oz lobster tail, brown butter gnocchi, roasted Brussel sprouts*

#### **Elk Tenderloin**

*Cherry-bourbon aged, mashed potatoes, creamed spinach, cherry demi*

#### **Steelhead**

*Wild mushroom risotto, blue crab-arugula salad, tomato-truffle vinaigrette*

#### **Steak Diane**

*Two four ounce medallions, house croutons, garlic mashed potatoes, roasted asparagus, red wine demi*

### Desserts

**Cheesecake, Sticky Toffee Pudding, Amaretto Chocolate Cremuex, Panna Cotta**