

2018

~FIRST COURSE CHOICES~

BLUE POINT OYSTERS 3 WAYS

CAJUN, PROVENÇALE, ASIAN

CHEESE-MUSHROOM MEZZALUNAS

*STUFFED HOUSE MADE PASTA,
VEGETABLE CONSOMMÉ*

NOJA SEAFOOD SOUP

*MUSSELS, SHRIMP AND WHITE FISH
IN A FROTHY BROTH*

~SECOND COURSE CHOICES~

BABY BLUE BERG

BLOOD ORANGE-MEYER LEMON VINAIGRETTE

BABY SPINACH SALAD

*NUESKE'S APPLEWOOD BACON DRESSING,
PICKLED SHALLOTS, BLUE CRUMBLE*

~THIRD COURSE CHOICES~

CRISPY SKIN DUCK BREAST

*FIG-YUZU SAUCE,
NAPA CABBAGE, THREE ROOT PUREE*

RIBEYE FILET

*SAFFRON-VANILLA BUTTER POACHED LOBSTER TAIL,
OR, MUSHROOM PEPPERCORN, BRANDY SAUCE
NOJA POTATOES TERRINE, ROASTED VEGETABLES*

DAYBOAT FRESH FISH

*PAN SEARED, MEYER LEMON SAUCE
PAN SAUTÉED PARSLEY FINGERLINGS*

~FOURTH COURSE CHOICES~

CHOCOLATE FLOURLESS CAKE

INFUSED, FRESH WHIPPED CREAM

APPLE PIE

HOUSE MADE VANILLA BEAN ICE CREAM

FRESH MIXED BERRY TERRINE

VANILLA BEAN CUSTARD SAUCE