



# New Years Eve

## APPETIZERS

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### VEAL STUFFED PORTABELLA

topped with forest mushroom marsala demi glaze  
MEIOMI 2016 PINOT NOIR

### MARYLAND CRAB CAKE

served with cajun remoulade  
HARKEN CHARDONNAY

### SHRIMP SKEWER

2 U8 shrimp, cherry tomato, arugula and shallots tossed with lemon vinaigrette  
MER SOLEIL CHARDONNAY

## SALAD

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### CAESAR SALAD

Romaine, fresh shaved parmesan, house made croutons, caesar dressing  
POSTHOUSE BLUISH WHITE

### WINTER HARVEST

Red leaf, green leaf, kale, gorgonzola, crumbled neuskes bacon, caramel apple vinaigrette  
BERNARD MASSARO PINOT BLANC

## ENTRÉE

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### 8OZ MYERS FILET

Grilled, Truffle potato au gratin, haricot verts with parmesan, roasted garlic béarnaise  
"ISKRA" MONTEPLUCCIANO

### U10 SEA SCALLOPS

Pan seared scallops, house made vermicelli pasta, fennel, garlic, red onion,  
Sambuca Crème sauce, fresh chopped Italian Parsley  
MARCO SCOLARIS PINOT GRIGIO

### LOBSTER TAIL WITH LOBSTER RISOTTO

Grilled with saffron aioli and grilled asparagus  
BROMAN BROIS SAUVIGNON BLANC

### BOURBON CHICKEN

Roasted with bacon braised Brussel sprouts and loaded mashed potatoes  
CHELSEA GOLDSCHMIDT MERLOT CABERNET SAUVIGNON

### PAN SEARED SEABASS

Sun dried tomato risotto, grilled zucchini, topped with mango aioli  
MELLASAT & WHITE PINOTAGE

## DESSERT

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### TURTLE CHEESECAKE

CACCHIANTO VINSANTO 2003

### PINEAPPLE UPSIDE DOWN CAKE

ASTORIA MOSCATO

\$100 per person plus tax and service charge, includes all wine pairings and champagne toast.

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness