

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk

New Year's Eve 2017! * Sample Menu *

5 Course Celebratory Menu for \$80 per Person, \$110 with Paired Wines

Amuse Bouche (2): Crisp Shortbread Cookie w/Grilled Pineapple & Goat Cheese
– and - another Tasty Bite TBD!

Francois Montand Brut, NV (?)

Braised Veal Short Ribs

Gaufrette Potatoes, Grape Must Vinegar + Gremolata

Seared Sea Scallops – (or Lump Crabcake – depending on availability of Crab)

Lime Cream wilted Spinach + crispy Leeks

Lobster Risotto Arancini

Grilled Mushroom Salad + Tomato Cream

Angus Beef Carpaccio – or – Charcuterie Plate

Capers, diced Red Onion, Hard Boiled Egg, Mustard Greens + EVOO

Terlato Pinot Grigio (?) – or – Dao D. O. C. Portugese Red Blend (?)

Poached Pear Salad

Riesling poached, roast Walnuts, red Onion, aged Gouda Cheese + light Mustard Vinaigrette

Classic Caesar Salad

Crisp Romaine, Pecorino Romano, herbed Croutons + OB White Anchovy Dressing

Shrimp & Butternut Bisque

Thai Curry spices, Coconut Milk, Sweet Soy + grilled Shrimp

Pan Seared local Rockfish

Fried Rose Bay Oysters, Carolina Gold Rice & Blackeyed Pea Hoppin' John with Sausage,
Sweet Roast Onions & dried Tomatoes + Lemon Aioli

Grilled Five Bone Rack of Lamb

Savory Knodel, roast Butternut Squash, Brie Cheese & Pear Demi + Apple-Mint Chutney

Seafood Bouillabaisse

Shrimp & select Shellfish stewed in rich broth – our adaptation of the French Classic!

Grilled Beef Tenderloin

Black Garlic Mashed Potatoes, Smoked Shiitake Mushrooms, house cured Pancetta, Brussels Sprouts +
Bernaise Sauce

Heather's Pick Chardonnay – or – Chappellet "Mountain Cuvee" Red Blend, Napa '15

Egg Nog Crème Brulee *with* Rum-Chocolate Sauce

Angel Food Cake *with* Strawberry Mousse & Brut Sabayon

Tiramisu Cheesecake *with* Espresso Anglaise

Scotch Vanilla Ice Cream *with* Double Chocolate Cookies

French Late Harvest White – or – Chef's Selection Tawny Port (?)