

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk

New Year's Eve 2019! * Sample Menu *

5 Course Celebratory Menu for \$80 per Person, \$115 with Paired Wines

Amuse Bouche (2): Crisp Shortbread Cookie w/Macerated Strawberry
– and – Seafood Sausage with Saffron-Caper Aioli
Sparkling, NV

“California Style” Wonton Shrimp

Shrimp & Avocado *wrapped in* crispy wonton wrapper + Seasoned Rice, Wasabi & Sweet Soy

Braised Beef Cheeks

Spicy Black Pepper-Tumeric Broth, toasted Garlic & Ginger, Red Potato + Green Onion, Mint & Cilantro

Fried NC Oysters

German Potato Salad

Prosciutto Pasta Rotolo

House made Cheeses, roasted red Peppers, Eggplant, Prosciutto, Nduja & Arugula Pesto

Kuentz-Bas Alsacian White (?) – or – Rozenblum Zinfandel (?)

Southern Field Greens Salad

Local Field Greens, Salted Peanuts, Smoked Bacon Vinaigrette + Pimento Cheese *and* Hard Boiled Egg

Humboldt Fog & grilled Apple Salad

Mixed Greens, Romaine, Port Wine Vinaigrette + Truffled Croutons & Sweet Pepper Puree

Lobster Bisque

Lemon roasted Trumpet Mushrooms, Parsley + Crème Fraiche

Lamb and Root Vegetable Stew

Rosemary Roasted Lamb, Parsnips, Rutabaga, Carrots, & Potatoes in a rich Herbed Broth + Minted Goat Cheese

Pan Seared Atlantic Sea Scallops

Lobster Arancini, Spaghetti Squash sautéed with preserved Lemon, Pine Nuts & fresh Rosemary
+ Roast Garlic Lobster Broth

Grilled Two Bone New Zealand Venison Chops

Roast Garlic Potato Croquette, Baby Carrots, Red Onion & Applewood Bacon + Cognac-Mushroom Demi

Grilled Beef Tenderloin

Lyonnais Potatoes, Butternut Squash, Caramelized Onions & Lamb Bacon + Greens

Dijon Crusted Scottish Salmon

Crisp herbed Spatzle, roast Golden Beets, house made Pancetta, local Radish + Red Wine Demi
and Green Apple-Tarragon Crème Fraiche

Heather's Pick Chardonnay – or – Louis Martini Napa Valley Cabernet

Chocolate Cake & Chocolate-Hazelnut Mousse *with* Scotch-Vanilla Ice Cream

Egg Nog Crème Brulee *with* Cinnamon Tuille

Strawberry & Champagne Trifle *with* Strawberry “Bursts”

White Chocolate-Peppermint Cheesecake

Tokaji Hungarian Late Harvest White - or - Pedroncelli Port – to be decided.