

# OCEAN BOULEVARD

Bistro and Martini Bar \* MP 2.5 \* Kitty Hawk

## New Year's Eve Menu!

Offering a Four Course Celebratory Menu for \$75 per person,

**\* Wine Pairings are not offered this year due to time constraints.**

Ask your server for recommendations by the bottle

**\*Sample Menu\* Please call 261-2546 for inquiries and reservations**

**- Choose One Dish from Each Course -**

**Amuse Bouche** – Crisp Shortbread *with* Goat Cheese & macerated Fruit +  
*Another Tasty Bite to be decided*

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**Maine Lobster Bisque** *with* Crème Fraiche, Chives + Shrimp

### Red Wine Poached Pear Salad

Danish Blue Cheese, Candied Pecans, red Onions + Sherry-Dijon Vinaigrette

### Duck Confit Crepe

Pulled Duck Leg, Taleggio Cheese, Star Anise Demi-Glace, candied Fennel  
+ Black Truffle Oil & fresh Parsley

### Spice Rubbed, grilled & sliced rare New York Strip

Grain Mustard Cabernet Sauce, Gaufrette Potatoes + smoked Sea Salt

### Pan Seared Scallops

Sticky Rice Cake with toasted Sesame and Tobiko, wilted Asian Vegetables  
+ Blood Orange-Black Garlic Puree

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### Pan Seared Beef Tenderloin Tournedos

Rich Potato Puree, local Broccoli Florets, Saffron Poached Shallots, Maitake Mushrooms

### Fennel Pollen Seared Yellowfin Tuna

Moroccan Olive & dried Fruit Israeli Cous cous, Baby Bok Choy, local Radish  
+ Grapefruit-Thyme Beurre Blanc

### Five Bone Rack of Lamb

Herbed Gnocchi, house made Pancetta, Purple Cabbage, local Baby Carrots  
+ Herb Salsa Verde

### Pan Seared Rockfish

Porcini-Goat Cheese Bread Pudding, Brussels Sprouts, Rutabaga +  
Applewood Bacon-Lemon Cream

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**Peppermint Cheesecake** *with* Assorted Sauces & flavored Tuille

**Dark Chocolate Torte** *with* Assorted Sauces

**Gingered Layered Spice Cake (here or to go)** *with* Cream Cheese Icing & Chocolate Glitter Ball

**Truffle Assortment (to go)** *with* Cream Cheese Panna Cotta, Candied Orange & Macerated Fruit