

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk
New Year's Eve 2024! * Sample Menu *
This menu, while near completion, is subject to minor changes based on product availability and chef's whim

5 Course Celebratory Menu for \$105 per Person, \$140 with Paired Wines

Amuse Bouche (2): Crisp Shortbread Cookie w/Goat Cheese & bright fruit (chef's choice)
– and – house made Boursin Cheese & Cured Meat Crostino
Roederer Estate Anderson Valley Brut, NV

Yellowfin Tuna Sashimi

Citrus dressed Quinoa, Shrimp & Avocado Salad, Furikake Seasoning + Mustard Soy *and* Chili Sauce

Braised Beef "French Onion Style"

Herb Crostino, Brandied Onions, Gruyere Cheese + rich Natural Jus

Rice Flour Crusted Oysters

Saffron Cream Sauce, crushed & Fried Potatoes + Bacon wilted Greens

Seared Two Bone Lamb Chop

Sweet Potato & Fig Spread, herbed Grains, Goat Brie Cheese + Red Wine Reduction

Terras Gauda Albarino, Rias Baxias, Spain '21 (?) – or – Specially Selected Bold Red TBD

Poached Pears & Gorgonzola Dolce Salad

Red Wine-Vanilla Poach, Blue Cheese, Star Anise Honey, mixed Greens & Arugula,
Pumpkin Seeds + Pomegranate Vinaigrette

Caesar Salad

Romaine, Arugula, Sundried Tomato Relish, smoked Pork Belly Lardons
+ Pecorino Cheese & Classic OB Caesar Dressing

Lobster & Shrimp Bisque

roasted Mushrooms, Parsley + Lemon-Chive Crème Fraiche

Braised Duck Stew

Root Vegetables, Duck Broth, fresh Sage + Orange Ricotta

Pan Seared Sea Scallops

Roasted Red Potatoes, Fennel creamed Greens & Roasted Red Peppers + Crème Fraiche & Caviar

Seared, sliced Red Venison Lion

Black Garlic Gnocchi, Roasted Root Vegetables + Grain Mustard-Black Currant Demi Glace

Grilled Beef Tenderloin

Pecorino Potato Gratin, Rapini & Baby Carrots + rich Smoked Beef Reduction

Seared White Fish Fillet (to be Determined)

Mixed Mushroom Risotto, English Pea Puree + ... TBD

Heather's pick creamy California Chardonnay – or – Donny's Pick Cabernet Sauvignon

Cinnamon Roll Cheesecake *with* Cinnamon Cream Cheese Icing

Dark Chocolate Torte *with* fresh Raspberries & Chocolate Décor TBD

Vanilla Espresso Crème Brulee *with* Vanilla Shortbread Cookie

Egg Nog Cake *with* Bourbon Pecan Ice Cream

Pavlova *with* Lemon Curd & fresh Raspberries

Rich, viscous White Late Harvest Wine TBD - or – J. Lohr Petite Sirah Port NV (?)