



# CALEB'S

AMERICAN KITCHEN

BYO

## New Year's Eve 2017

### Four Course Prix-Fixe Menu

\$68 per person (tax and gratuity not included)

Reservations starting at 4:30 PM

Reminder to BYO wine & champagne

#### AMUSE-BOUCHE

(select one)

**Crispy New England Lobster Roll, Maui Ahi Tuna Poke, Lump Crab Tostada**

#### All-American Charcuterie & Cheese Plate

*american pheasant terrine, salameo picante, a selection of best local, regional or american cheeses, fig preserves, grain mustard, flat breads*

#### STARTER

(select one)

**Crab & Lobster Chowder**

#### Harvest Salad

*mixed greens, poached granny smith apple, cranberry crusted goat cheese, candied walnuts, cranberry pear vinaigrette*

#### ENTRÉE

(select one)

**Butter Poached Stuffed Lobster Tails**

*stuffed with crabmeat, saffron risotto*

**Butter Poached Stuffed Lobster Tail and Beef Filet Medallion**

*stuffed with crabmeat, potato beet gratin*

**Pan Seared Sustainable Salmon Fillet (GF)**

*roasted tomato broth, lobster cream, saffron risotto*

**Black Angus Prime Rib (GF)**

*smashed potato, au jus, horseradish cream*

**Roasted Lancaster Chicken Breast (GF)**

*roasted apples, mashed sweet potato, apple cider pan gravy*

**Grilled Tofu (V) (GF)**

*honey ginger glaze, coconut sticky rice, edamame succotash*

#### DESSERT

(select one)

**Flourless Chocolate Cake (GF)**

*salted caramel, vanilla ice cream, whipped cream*

**Warm Pear Berry Crisp**

*pear, blueberry, strawberry, vanilla ice cream*

**Ricotta Lemon Cheese Cake**

*white chocolate & raspberry sauces*

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For your convenience, a service charge of 20% gratuity will be added for parties of 8 or more