



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, salametto 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