

OUTLOOK KITCHEN

Tatiana Rosana, Executive Chef

NEW YEARS EVE MENU

\$85 / per person

FOR THE TABLE:

Parker House Rolls

House-Made Butter, Black Sea Salt

FIRST COURSE:

choice of

Fried Wellfleet Oysters

Black Garlic Aioli, Ikura, Gold

Charred Savoy Cabbage "Caesar"

Parmesan, Citrus, Herbs

Blushing Tomato Crab Bisque

Jonah Lump Crab, Chives, Fennel Oil

Beef Tenderloin Carpaccio

Hearts of Palm, Pickled Shiitake, Crème Fraiche, Mizuna

SECOND COURSE:

choice of

Golden Risotto

Saffron, Sage, Parsley, Lemon, Burnt Sugar

Atlantic Halibut

Champagne Bubbles, Herbed Fregula, Broccolini,
Dill and Chardonnay Beurre Blanc

Steak and Potatoes

Filet Mignon, Twice Cooked Potatoes, Mustard Greens,
Truffle Demi

THIRD COURSE:

choice of

Apple Cider Granita

Ginger Crème Fraiche, Maple Toasted Oats

White Chocolate Mousse Cake

Caramel Center, Hazelnut Cake, Cinnamon Anglaise

Local Gelatos and Sorbets

Ice Haus Patisier, Natick MA

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.