

THE SAVOY TAVERN NYE 2018

First Course

Provençal-Style Maine Mussels

Fresh herbs | roasted garlic | Roma tomatoes | toasted focaccia crouton | white wine

Burrata & Tomato Salad

Mixed rainbow greens | basil | balsamic drizzle

Lobster Bisque

Fresh Maine lobster

Savoy Salad

Arugula | fresh pears | gorgonzola | raspberry vinaigrette

Grilled Diver Scallops

Crispy Polenta | Cilantro Sauce

Prime Meatballs

San marzano tomato sauce | shaved parmesan

Baked Oysters

Lobster | brioche crumbs | lemon garlic butter

Second Course

Filet Mignon (+\$7.95)

vegetables | mashed potatoes | red wine demi

Shell Steak

Roasted mushroom | truffle mashed potatoes | hari covert | Chianti sage demi

Pan Seared Red Snapper

Vegetable moroccan cous cous | sauteed spinach | crab seafood sauce

Scallop & Shrimp Pappardelle

Fresh pappardelle pasta | cherry tomatoes | brandy cream sauce

Grilled Salmon

Melange wild rice | roasted herb chayote | diced heirloom tomatoes & caper wine lime sauce

Potato Gnocchi with Short Rib Ragu

Peas | fresh tomato

Grilled Double Pork Chop

Roasted potato wedges | house vegetables | apple chutney | demi glaze

Bowtie Pasta

Grilled Chicken | Broccoli | Garlic & Oil

Chicken Barolo

Sauteed Spinach | melted mozzarella | mushrooms | Barolo demi glaze

Third Course

NY Cheesecake

Homemade whipped cream

Oreo Mousse Pie

Chocolate dipped strawberry

Prix Fixe Menu \$59.95 per person 5 & 7pm Seating

***Prix Fixe Menu \$79.95 per person 9pm Seating*

+ Open Bar \$125 (9-Midnight)

*** (includes champagne toast & live music)*

