

**Countdown 2019  
3-Course New Year's Eve  
Dinner**

**Appetizers**

**Lobster Bisque**

New England lobster bisque, Harveys Bristol Cream

**Truffled Onion Soup**

crouton, black truffle, gruyère cheese

**Classic Shrimp Cocktail**

poached jumbo shrimp, fresh horseradish,  
smoke's cocktail sauce (GF)

**Smoked Salmon Platter**

Scottish smoked salmon, salmon caviar,  
red onions, capers, crème fraîche, pumpernickel (RGF)

**Ham & Cheese Croquettes**

black label Serrano ham,  
applewood smoked Virginia ham, gruyere,  
béchamel, quince butter

**The Wedge Salad**

organic iceberg wedge, cherry tomatoes, Roquefort  
bluecheese, crispy bacon slab, toasted pumpkin  
seeds, chives, buttermilk ranch, aged balsamic reduction

**Arugula Salad**

baby arugula, pomegranate,  
orange segments, shaved fennel,  
white balsamic citrus vinaigrette (VG) (GF)

**Crispy Calamari**

parsley, chipotle aioli, arrabiata sauce

**Louisiana Popcorn Shrimp**

fried rock shrimp, chipotle aioli, arrabiata sauce

**Desserts**

**Macarons & Eclairs**

ganache, buttercream (N)!

or

**Chocolate Fudge Brownie Bites**

Valrhona chocolate, raspberries

**Midnight Toast**

(2<sup>nd</sup> seating only - preordered with ticket purchase)

**American Sturgeon Caviar**

toast points, diced eggs, onion, crème fraîche

or

**Chocolate Covered Strawberries**

Crème Chantilly

**Entrees**

**Cajun Lobster Bouillabaisse**

Alaskan cod, sea scallops, cajun crawfish,  
little neck clams, black mussels, garlic aioli, crouton

**Black Truffle Ratatouille**

Japanese eggplant, garden zucchini, summer squash,  
tomatoes, red peppers, butter bean cassoulet, thyme,  
freshly shaved black truffle (V) (VG) (GF)

**Seared Salmon**

filet of Atlantic salmon, roasted asparagus,  
tarragon béarnaise, fingerling potatoes,  
tomato confit (GF)

**Braised Short Ribs\***

balsamic-brown sugar braised short ribs, caramelized  
cipollini onion, garlic mashed potatoes, bacon braised  
collard greens, sautéed baby carrots (O)

**New York Strip Steak\***

aged 14oz organic Creekstone Farm black angus NY  
Strip steak, béarnaise, roasted garlic,  
truffled parmesan fries (GF) (O)

**Smoke's Barbecue Ribs\***

BBQ baby back ribs, bacon braised collard greens,  
warm smashed potato salad, jalapeño,  
mustard vinaigrette

**Breaded Crispy Pork Chop**

pan seared, schnitzel-style center cut pork chop,  
baby arugula, pomegranate, shaved apples,  
lemon, jalapeño mac 'n cheese (O)

**Buttermilk Fried Chicken**

crispy fried organic Bell & Evans chicken,  
rosemary gravy, bacon braised collard greens,  
hush puppies (O)

**Lobster Ravioli**

hand-rolled lobster and scallop ravioli,  
tomato vodka sauce, fresh basil

**Fish Tacos**

soft flour tortillas, beer battered cod,  
cabbage, red onion, avocado, cilantro,  
salsa verde, tomato salsa, chipotle aioli

chef de cuisine : Eddy Grullon

sous chef : Patricio Saavedra

(V) = Vegetarian, (O) = Organic Meat, (N) = Contains Nuts  
(VG) = Vegan; (RVG) = Vegan Option Available  
(GF) = Gluten Free; (RGF) = Gluten Free Option Available

menu subject to change without notice