

STARTERS

OYSTERS ON THE HALF SHELL

(6) FRESH PRINCE EDWARD ISLAND OYSTERS
BLOODY MARY "CAVIAR PEARLS", HORSERADISH FOAM, MICRO GREENS \$22

OYSTERS ROCKEFELLER

(6) FRESH COOKED PRINCE EDWARD ISLAND OYSTERS
BACON, SHALLOTS, PERNOD, CREAMED SPINACH, BREAD CRUMBS \$22

SURF-N-TURF

BONE MARROW, AHI TUNA TARTARE,
SOFT BOILED QUAIL EGG \$20

ROASTED GARLIC & GOAT CHEESE

LEE'S GREENS ROASTED GARLIC, CRISPY GOAT CHEESE BALLS,
HONEY, BALSAMIC REDUCTION, CROSTINI \$15

BREAD & BUTTER

TOASTED DEMI BAGUETTE, WHIPPED BUTTER \$6



DESSERTS

• PERFECT FOR SHARING! •

STRAWBERRY CRÊPES

MACERATED STRAWBERRIES, BROWN SUGAR RICOTTA,
HOUSE-MADE VANILLA ICE CREAM, SHAVED CHOCOLATE \$10

CHOCOLATE LAYER CAKE

CHOCOLATE FUDGE FILLING, RASPBERRY COULIS \$10

BRANDY ALEXANDER ICE CREAM CAKE

GRAHAM CRACKER CRUST, GINGER CRUMBLE,
EGGNOG CRÈME ANGLAISE, CHOCOLATE DRIZZLE \$10

ENTRÉES

*ALL ENTRÉES ARE SERVED WITH OUR NEW YEAR'S EVE SALAD:

MIXED GREENS, TOASTED WALNUTS & GOAT CHEESE

ROASTED GRAPE VINAIGRETTE

BEEF WELLINGTON

ROASTED BEEF TENDERLOIN WRAPPED IN PUFF PASTRY, FOIE GRAS PÂTÉ
MUSHROOM DUXELLES, LEE'S GREENS WHIPPED POTATOES
ASPARAGUS, CUMBERLAND SAUCE \$60

MAUDE'S SLOW ROASTED PRIME RIB

10 OZ PRIME RIB, HORSERADISH MASHED POTATOES
YORKSHIRE PUDDING, ASPARAGUS, AU JUS \$60

PRIME GRADE NY STRIP LOIN AU POIVRE

PEPPER CRUSTED NY STRIP, BRANDY CREAM AU POIVRE SAUCE,
ASPARAGUS, LEE'S GREENS BOURSIN WHIPPED POTATOES \$60

DUCK TWO WAYS

SEARED DUCK BREAST, CONFIT HINDQUARTER,
FOIE GRAS BREAD PUDDING, LEEK FONDUE, CHERRY DUCK JUS \$51

SEAFOOD "THERMIDOR"

LOBSTER, SHRIMP, SCALLOPS, LOBSTER COGNAC CREAM SAUCE,
PUFF PASTRY BASKET, SAUTÉED SPINACH, GARLIC, ONIONS, CHIVE OIL \$57

SEARED AHI TUNA

GOCHUJANG POTATO GRATIN, SHAVED BRUSSELS SPROUT STIR-FRY
ORANGE MISO GLAZE, SESAME VINAIGRETTE, SOY VINAIGRETTE \$45

LEE'S GREENS BUTTERNUT SQUASH RAVIOLIS

GOAT CHEESE, ROASTED ROOT VEGETABLE MEDLEY,
CRAISINS, SAGE BROWN BUTTER, CAULIFLOWER PURÉE \$35