



Bookbinder's Seafood & Steakhouse

New Year's Eve 2018

Please order all four courses when your server takes your order. Thank you!

First Course

(Choose one)

Bookbinder's Jumbo Lump Crab Cakes

Two small Jumbo Lump Crab Cakes with Rémoûlade & Chinese Pepper Sauces

Bacon-Wrap Jumbo Shrimp

"Philly" Pepper Hash and Bookbinder's Sauce

Ahi Tuna Tartare

Seaweed Salad, "Samurai Aioli," and Crispy Lotus Chips

Herb-Breaded Vermont Goat Cheese

Accompanied with Roasted Artichoke-Tapenade and Baby Arugula

Soup or Salad Course

(Choose one)

Baby Kale Salad

Calmyrna Figs, Serrano Ham, Shaved Parmesan and Sherry Vinaigrette

Roasted Beet Salad

Local Mesclun Mix, Maytag Blue Cheese, Spiced Pecans and Apple Vinaigrette

Puree of Yukon Gold Potatoes w/Truffle

Extra Virgin Olive Oil and Chive

She Crab Soup

A Bookbinder's classic with a Touch of Sherry

Entrée Course

(Choose one)

Pancetta-Wrapped Rockfish

Crispy Cornbread, Black-eyed Peas and Tomato Jam

Grilled Moulard Duck Breast

Crimson Lentils, Pickled Collard Greens and Maple Gastrique

"Crispy Skin" Arctic Char

Over Roasted Root Vegetables and Buerre Rouge

Porcini-Dusted Prime New York Strip

16 ounce Broiled to perfection w/ Garlic Butter

Pan-Seared Diver Scallops

Stone-ground Grits, Roasted Brussel Sprouts, finished with a Roasted Red Pepper Emulsion

Broiled Filet Mignon

Topped with a Crispy Puff Pastry, over a Shiitake Mushroom and Asparagus Fricassee

All Entrées served with Applewood Smoked Bacon Creamed Spinach and Sour Cream Garlic Mashed Potatoes

Dessert Course

(Choose one)

Traditional Tres Leches w/ Strawberry Coulis

Buttermilk-Pecan Tartlets w/ Vanilla Gelato

Dark Chocolate Pate w/ Chantilly Cream, Sour Cherries and Pistachio

A glass of complimentary sparkling wine will be served with dessert, for guests over the age of 21.

\$85.00 per Guest

Non-inclusive of 11.3% Tax and 20% New Year's Eve Gratuity

~ We wish you and your loved ones a very Happy New Year! ~ The Staff of Bookbinder's Seafood & Steakhouse.