

Maison Martinique's

NEW YEAR'S EVE MASQUERADE DINNER



STARTERS

- Mediterranean Charcuterie Plate / 25*
Smoked Salmon Caviar Crostini / 20
Sebastian Gold Oysters Rockefeller / 28

SOUPS & SALADS

- Sherry Lobster Bisque / 15*
Maison's French Onion Soup / 15
Strawberry Salad / 16
Greens, Feta, Sweet Pecans
& Balsamic Vinaigrette
Arugula Salad / 18
Heirloom Tomato, Toasted Almonds
Goat Cheese & Honey Vinaigrette

ENTREES

- Braised Lamb Shank / 60*
Red Wine Demi
Creamy Gouda Polenta & Roasted Field Carrots
Day Boat Scallop Picatta / 55
Over Lemon Artichoke Risotto
Sliced Beef Wellington / 60
With Mushroom Duxelle, Port Wine Demi Glace
Yukon Puree & Asparagus

DESSERT

- Espresso Affogato
With Vanilla Gelato*
18
Double Chocolate Mousse Cake
20
*Grand Mariner Cheesecake
& Marinated French Cherries*
20