



New Year's Eve 2013

Foodie's Delight Small-Plate Menu

Seared Dayboat Scallops - 16

Cauliflower Puree, Raisin-Caper Emulsion, Vanilla Oil, Tempura Enoki Mushroom

Grilled King Prawns - 15

Maple-Lime Glaze, White Cheddar Grits, Wilted Baby Spinach, Warm Bacon Vinaigrette

Roasted Atlantic Black Cod - 15

Soy Glaze, Wasabi Butter, Wakame with Lychee & Mandarins

BBQ Duck Taco - 13

Boursin Polenta Fries, Guacamole & Arbol Salsa

Grilled Chorizo Cantipalitos - 12

Grilled Skewers of Mini Chorizos Served with a Spanish Potato & Fava Bean Salad

Eggplant Capa - 12

Layered Grilled Eggplant, Piquillo Peppers, Manchego Cheese, Smoked Tomato-Paprika Sauce

Baked Prince Edward Island Oysters - 14

Guanciale, Artichokes, Parmesan, Green Apple Beurre Blanc

Naan Flatbread - 12

Balsamic Roasted Figs, Prosciutto, Spinach, Goat Cheese, Dates, Cracked Almonds

Moroccan Style Lamb Chops - 15

Preserved Lemon Couscous, Pistachios & Arugula

Jumbo Lump Crab Cake - 16

Cuban Style Fried Rice with Black Beans, Plantains, Chipotles, Ginger, Cilantro, Avocado, Agave Mustard Dipping Sauce

Char Siu Bao "My Way" - 12

Spicy Roasted-BBQ Pork Filled Hone-Glazed Steamed Bun

Tower of Roasted Tomato, Mozzarella, Avocado, Crispy Bacon

Spicy Buttermilk Fried Organic Chicken Thighs, Sweet Potato Waffle, Corn Pudding, Warm Maple Butter

The C & W - 12

Spicy Buttermilk Fried Organic Chicken Thighs, Sweet Potato Waffle, Corn Pudding, Warm Maple Butter