



Black Bass Hotel

New Year's Eve 2018 Dinner Menu

Lobster Bisque

With crème fraiche and caviar

Wild Mushroom Soup

With blue cheese crostini

Spinach Salad with Warm Bacon Vinaigrette

Hard cooked egg, sliced mushrooms, red onion and orange segments

Poached Pear and Arugula Salad

Crumbled Gorgonzola, spiced walnuts and port wine dressing

Red and Golden Beet Salad

Candied red onions, hazelnut crumb, orange segments and honey-orange dressing



Horseradish Stuffed Shrimp

Wrapped in smoked bacon with honey mustard sauce

Jumbo Lump Crab Cake

Served with roasted red pepper beurre blanc and fresh basil coulis

Baked Oysters Bienville

Served with a rich creamy topping of shrimp mushrooms and Locatelli cheese

Salt and Peppered Crispy Squid

With shallot, garlic and sweet pepper cracklings

Crispy Brussels Sprouts

Vermont maple syrup, house-smoked bacon, caramelized red onions and toasted pine nuts



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Lobster Fettuccini

Whole shelled lobster with jumbo shrimp and sea scallops in a brandied seafood cream sauce with caviar butter

Pan Seared Halibut Fillet

With caramelized cauliflower and sautéed spinach in a golden raisin-caper emulsion

Pan Seared Scallops

Roasted root vegetables and an orange-ginger beurre blanc

Smoked Maple Glazed Salmon

Parsnip purée, candied apples and roasted Brussels sprouts

Bass't Grilled Filet Mignon

Foie gras maître d'hôtel butter, fig mostarda and Black Bass red wine demi, Yukon Gold mashed potatoes and vegetable du jour

Grilled Ribeye

Served au poivre style with steak frites

New Zealand Rack of Lamb

Toasted pecan crust, potato pave and a creamed shallot demi

Crispy Duck Breast with Apricot-Plum Sauce

Star anise and ginger marinated with roasted sweet potato and baby kale

Vegan Cassoulet

With house-made vegan sausage



Strawberry Champagne Cheesecake

Layered with strawberry mousse and spiked with champagne

Opera Cake

Sponge cake soaked in coffee syrup, layered with chocolate ganache and coffee butter cream

French Pastry Quartet

Chocolate coconut truffle, champagne mousse shooter, raspberry tart and strawberry champagne cheesecake

4 Course Prix Fixe | \$99.00 per person