



SOUTHOLD SOCIAL

NYE 2023

Happy New Year

SECOND SEATING

8:00- 9:30 PM

includes a glass of bubbly or NA toast

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CANAPÉS
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TUNA TATAKI
sweet potatoes & plantains

RISOTTO ARANCINI
mushrooms & white truffle oil

BEEF CROSTINI
black truffle vinaigrette

POACHED CHICKEN
curried sauce

CRISPY POLENTA
parmesan basil

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APPETIZER
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(select one)

BI-COLOR BEET SALAD
*beet gelee, mint, citrus juice, herb farm goat cheese,
aged red wine vinegar, shallot*

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HOUSE MADE GNOCCHI
lobster biscuit and baby shrimp

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NEW ENGLAND CLAM CHOWDER
prawns

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ENTRÉE
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(select one)

SEARED SEA SCALLOPS
creamy polenta, hen-of-the-wood mushroom, truffle jus

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BEEF WELLINGTON
*puff pastry, filled with wild mushroom duxelle, foie gras mousse, sliced prosciutto,
bearnaise sauce*

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2lb LOBSTER THERMADOR
cooked in shell with Bechamel sauce and gruyere cheese, baked potato, grilled asparagus

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MEDITERRANEAN HALF CHICKEN
Couscous, cured lemon, black truffle shavings, herb de provence and chicken jus

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DESSERT
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PAYARD'S FARANDOLE OF NEW YEAR'S EVE DESSERTS

\$160.00

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.