



SOUTHOLD SOCIAL

NYE 2023

Happy New Year

FIRST SEATING
5:00- 7:00 PM

APPETIZER

(select one)

BI-COLOR BEET SALAD -22
*beet gelee, mint, citrus juice, herb farm goat cheese,
aged red wine vinegar, shallot*

HOUSE MADE GNOCCHI -28
lobster biscuit and baby shrimp

NEW ENGLAND CLAM CHOWDER -21
prawns

ENTRÉE

(select one)

SEARED SEA SCALLOPS -45
creamy polenta, hen-of-the-wood mushroom, truffle jus

BEEF WELLINGTON -54
*puff pastry, filled with wild mushroom duxelle, foie gras mousse, sliced prosciutto,
bearnaise sauce*

2lb LOBSTER THERMADOR -62
cooked in shell with Bechamel sauce and gruyere cheese, baked potato, grilled asparagus

MEDITERRANEAN HALF CHICKEN -42
Couscous, cured lemon, black truffle shavings, herb de provence and chicken jus

DESSERT

PAYARD'S FARANDOLE OF NEW YEAR'S EVE DESSERTS -18

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.