SWING INTO 2027

LIVE JAZZ QUARTET! STARTING AT 8PM

Elaine's

TOAST AT MIDNIGHT!

NEW YEAR'S EVE PRIX FIXE MENU



AMUSE-BOUCHE

Caviar & Bubbles! *house-made potato chips with crème fraîche & caviar served with a glass of bubbles*

APPETIZERS

Jumbo Shrimp Cocktail - *lemon, cocktail sauce*
Beau Soleil Oysters - *add caviar $15 supplement*
Lump Crab Cakes - *remoulade sauce*

SALAD

Sicilian Fennel & Orange Salad
Classic Ceasar Salad - *local organic romaine, pecorino, farm egg*
Arugula Salad - *lemon, shaved parmigiano, toasted pignoli, evoo*

MAIN COURSE

Lobster Ravioli
House-made ravioli, fresh lobster, brandy tomato sauce

Pan Roasted Halibut
little neck clams, asparagus, saffron broth, parsnip pureé

Linguini Frutti di Mare
Little neck clams, shrimp, mussels, cod, squid, tomato sauce

Stuffed Shrimp
Wild caught jumbo shrimp, crab meat, artichokes, spinach, citrus butter

Surf & Turf - 9 oz. ($15 supplement)
Filet mignon, lobster tail, grilled asparagus, lemon-herb butter

SWEETS

Tartufo
Crème brûlée with fresh berries & cream
Italian Cheese Cake with raspberry sauce
Coffee & Tea



cheers!

$150per person

(plus tax & 20% gratuity)

a la carte Menu available until 7:30PM

Call For Reservations
631.678.1950

BALLOONS, HATS, NOISEMAKERS & BUBBLES AT MIDNIGHT!

GF/VEGAN OPTIONS AVAILABLE