



New Years Eve

APPETIZERS

VEAL STUFFED PORTABELLA

topped with forest mushroom marsala demi glaze

MEIOMI 2016 PINOT NOIR

MARYLAND CRAB CAKE

served with cajun remoulade

HARKEN CHARDONNAY

SHRIMP SKEWER

2 U8 shrimp, cherry tomato, arugula and shallots tossed with lemon vinaigrette

MER SOLEIL CHARDONNAY

SALAD

CAESAR SALAD

Romaine, fresh shaved parmesan, house made croutons, caesar dressing

POSTHOUSE BLUISH WHITE

WINTER HARVEST

Red leaf, green leaf, kale, gorgonzola, crumbled neuskes bacon, caramel apple vinaigrette

BERNARD MASSARO PINOT BLANC

ENTRÉE

8OZ MYERS FILET

Grilled, Truffle potato au gratin, haricot verts with parmesan, roasted garlic béarnaise

“ISKRA” MONTEPLUCCIANO

U10 SEA SCALLOPS

Pan seared scallops, house made vermicelli pasta, fennel, garlic, red onion,

Sambuca Crème sauce, fresh chopped Italian Parsley

MARCO SCOLARIS PINOT GRIGIO

LOBSTER TAIL WITH LOBSTER RISOTTO

Grilled with saffron aioli and grilled asparagus

BROMAN BROIS SAUVIGNON BLANC

BOURBON CHICKEN

Roasted with bacon braised Brussel sprouts and loaded mashed potatoes

CHELSEA GOLDSCHMIDT MERLOT CABERNET SAUVIGNON

PAN SEARED SEABASS

Sun dried tomato risotto, grilled zucchini, topped with mango aioli

MELLASAT & WHITE PINOTAGE

DESSERT

TURTLE CHEESECAKE

CACCHIANTO VINSANTO 2003

PINEAPPLE UPSIDE DOWN CAKE

ASTORIA MOSCATO

\$100 per person plus tax and service charge, includes all wine pairings and champagne toast.
(for guests not purchasing a room package)

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness