



happy NEW YEAR



Wednesday, December 31, 2025

Please call 203.974.6858 for reservations or visit [opentable.com](https://www.opentable.com)

Amuse Bouche

Cape Cod Blue Point Oyster

mignonette | fresh lemon

Starters

New England Lobster Bisque

green onion | creme fraiche | fino sherry

Winter Caesar Salad

lacinato kale | baby sliced brussel sprouts | roasted butternut squash | winter apples

parmesan cheese | rye dijon croutons

Pan Seared Day Scallops

pea puree | prosciutto bark | citrus | butter | micro pea shoots

Entrees

Grilled Prime New York Strip Oscar

buttermilk & roasted garlic whipped potatoes | lump crabmeat | asparagus | tarragon hollandaise | frizzled leeks

Faroe Island Pan Seared Salmon

honey garlic glaze | chili sauce | preserved lemon | coconut rice | caramelized brussels sprouts

Roasted Duck Breast with Pomegranate

roasted garlic herb yukon fingerling potatoes | baby kale with pearl onions | port wine reduction

Tomato and Mozzarella Gnocchi

brown crispy gnocchi | basil | cream | garlic | heirloom tomato | charred sourdough bread

Sweet Endings

Eggnog Pie

raspberry coulis | chocolate twigs | bourbon chantilly cream

Cookies & Cream Cheesecake

chocolate graham crust | vanilla cream | chocolate ganache | whipped cream | macerated berries

\$78 plus tax

OMNI
HOTELS & RESORTS