

# *Mad Batter New Year's Eve 2024*

**4 course dinner \$90**

*tax and gratuity not included*

*(Includes Appetizer; Choice of Soup or Salad; Entree; and Dessert)*

**Live Music 7 – 12 midnight with Jim Doran**

## ***Soups and Salads***

*Mad Batter Clam Chowder (GF)*

*Lobster Bisque*

***Roasted Beet Salad-*** Red and gold roasted beet root with arcadian harvest blend, lettuce candied walnut and crumbled goat cheese tossed in citrus vinaigrette **(GF)**

***Cranberry Persimmon-*** Frisee salad with Fuyu persimmons, dried cranberries, toasted hazelnut with champagne vinaigrette **(V, GF)**

***Caesar Salad-*** Crisp chopped romaine hearts tossed in Caesar dressing with shaved parmesan, and house made croutons

## ***Appetizers***

***Pan Seared Diver Scallop-*** Brandy blush chipotle cream sauce, lemon and micro cilantro **(GF)**

***Sweet Pea Arancini-*** Fried arborio rice risotto balls, stuffed with mozzarella and asiago, arrabiata sauce, pistachio pesto, crispy prosciutto chips, preserved mushroom **(GF)**

***Ahi Tuna Stack-*** Shoyu ahi tuna, sweet onion, English cucumber, avocado, stacked on jasmine rice and topped with crushed macadamia nuts, served with crispy wonton and ponzu sauce **(GF)**

***Vegan Crab Cake-*** Heart of palm "crab" cake, vegan Cajun remoulade **(V)**

## ***Entrees***

### ***Surf & Turf***

*Petite prime filet mignon with 5 oz cold water lobster tail, served with mashed potatoes and asparagus (GF)*

### ***Chicken Saltimbocca***

*Prosciutto and sage wrapped chicken breast in white wine butter sauce, served with roasted fingerling potato and sauteed broccolini (GF)*

### ***Potato Crusted Grouper***

*Fresh grouper filet broiled with Idaho potato, parmesan and pancetta crust, served with lemon butter and herb roasted scallopini squash (GF)*

### ***Truffled Seafood Risotto***

*Creamy Lobster parmesan risotto, packed with chunk lobster, shrimp and mussels, with spinach and truffle (GF)*

### ***Braised Lamb Shank***

*Australian lamb hind shank, slow braised in red wine, served with roasted garlic whipped potato and heirloom carrot confit*

### ***Cauliflower Steak L'Orange***

*Pan fried marinated cauliflower steak with Orange gastrique sauteed broccolini and herb roasted fingerling potato (V, GF)*

## ***Desserts***

*Chocolate Lava Cake with coconut ice cream*

*Limoncello Mascarpone Cake*

*Poached Pear with Vegan Ice Cream (V)*

*Flourless Chocolate Cake (GF)*

# *Mad Batter New Year's Eve Bar Menu 2024*

## *Soups and Salads*

*Mad Batter Clam Chowder (GF) \$ 8.50*

*Lobster Bisque \$9*

*Roasted Beet Salad- Red and gold roasted beet root with arcadian harvest blend, lettuce candied walnut and crumbled goat cheese tossed in citrus vinaigrette (GF) \$15*

*Cranberry Persimmon- Frisee salad with Fuyu persimmons, dried cranberries, toasted hazelnut with champagne vinaigrette (V, GF)*

*Caesar Salad- Crisp chopped romaine hearts tossed in Caesar dressing with shaved parmesan, and house made croutons*

## *Small Plates*

*Pan Seared Diver Scallop- Brandy blush chipotle cream sauce, lemon and micro cilantro (GF) \$18*

*Sweet Pea Arancini- Fried arborio rice risotto balls, stuffed with mozzarella and asiago, arrabiata sauce, pistachio pesto, crispy prosciutto chips, preserved mushroom (GF) \$16*

*Ahi Tuna Stack- Shoyu ahi tuna, sweet onion, English cucumber, avocado, stacked on jasmine rice and topped with crushed macadamia nuts, served with crispy wonton and ponzu sauce (GF) \$20*

*Vegan Crab Cake- Heart of palm "crab" cake, vegan Cajun remoulade (V) \$18*

### *Truffled Seafood Risotto*

*Creamy Lobster parmesan risotto, packed with chunk lobster, shrimp and mussels, with spinach and truffle (GF) \$26*

### *Bacon Cheeseburger*

*Lettuce, tomato, onion, pickle, on a country bun, choice of: cheddar, swiss, brie, american or blue cheese \$15*

### *Cauliflower Steak L'Orange*

*Pan fried marinated cauliflower steak with Orange gastrique (V, GF) \$20*

## *Desserts*

*Chocolate Lava Cake with coconut ice cream \$10*

*Limoncello Mascarpone Cake \$9*

*Poached Pear with Vegan Ice Cream (V) \$10*

*Flourless Chocolate Cake (GF) \$9*

*available only at the bar 5-10 PM*