

New Year's Eve



at NORMANSIDE

Sunday, December 31st

Reservations accepted from 4:00pm – 10:00 pm

Appetizers

Blueberry-Goat Cheese Salad

baby greens, crispy brussels sprouts, goat cheese,
candied walnuts, dried blueberry-balsamic vinaigrette \$8

Bison Ribs

slow roasted bison ribs, orange-sorghum glaze,
popcorn "grits", edamame-carrot slaw \$10

Roasted Pumpkin Bisque

sea salt-cinnamon marshmallow, pepitas \$7

Plantain Fritter

stewed shrimp, sofrito, toasted pumpkin seed puree \$8

Braised Pork Cheek

soba noodle, roasted broccoli, toasted cashew,
crispy sweet potato, sesame glaze \$10

Baked Camembert

puff pastry, riesling poached grape, apple-rosemary
conserve, dried cranberry scone \$8

Charred Carrot Curry Soup

baby carrots, black eyed peas,
crispy brussels sprouts, cilantro oil \$7

Crab Tart

lemon-miso citronette, cornmeal crust, scallion,
roasted pepper relish, grape tomato-arugula salad \$9

Entrees

Toasted Cashew-Chickpea Ravioli

house made pasta, roasted corn cream, baby carrots, spinach, crispy brussels sprouts, arugula pesto \$20

Braised Veal Breast

cannelloni beans, roasted mushroom, tomato, fresh herbs \$24

Pan Roasted Arctic Char

corn puree, smoked pecans, chipotle oil \$25

Pan Seared Scallops

tasso-crawfish-potato hash, sugar cane gastrique \$27

Surf & Turf

seared scallop, pan roasted shrimp, braised beef short rib, burnt orange glaze, coconut rice \$35

Grilled Prime NY Strip Steak

Worcestershire-chive butter, crispy sweet potatoes \$29

Oven Roasted Chicken

boneless breast of chicken, hazelnut-caper relish, crispy chicken skin, celery root puree \$20

Lemongrass-Chili Glazed Shrimp

cilantro pesto, passion fruit curd \$24