

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk

New Year's Eve 2018! * Sample Menu *

5 Course Celebratory Menu for \$80 per Person, \$110 with Paired Wines

*** Sample Menu – More updates after December 27th, 2018 ***

Amuse Bouche (2): Crisp Shortbread Cookie w/Macerated Strawberry
– Roast, sliced Duck Breast on fried Peorino-Ricotta Gnocchi with Balsamic plumped Cherry
Sparkling, NV

Duck Leg Confit Crepe

Buttermilk Blue Cheese, King Trumpet Mushrooms, roast Red Peppers, Capers,
Frisee Greens + Black Truffle Oil & fresh Lemon

NC Shrimp Hoppin' John

House cured Pork Belly, Black Eyed Peas, Rice, dried Tomatoes, green Onion + Sharp Cheddar

Carolina Oyster Appetizer

In progress... TBD

Angus Beef Carpaccio

Chopped Egg Salad, fresh Tarragon, fried Garlic, fried Shallots + Capers + EVOO

Crisp White Wine TBD– or – Flavorful Red TBD

Local Arugula & Chilled Curried Shrimp

Indian Spices, Star Fruit, Watermelon Radish, Macadamia Nuts + Citrus & Mint Vinaigrette

Baked Brie Cheese in Phyllo

Apricot Marmalade, fresh Apple, candied Nuts + caramelized Grapes

Lobster Bisque

Lemon Zest, Parsley + Crème Fraiche

Another Soup TBD

Another work in progress... TBD

Pan Seared Rockfish Fillet

To be decided

Braised Veal Osso Bucco

Creamy Ricotta Polenta, roast Carrots & Kale + Zesty Gremolata

Grilled Beef Tenderloin

Pecorino-Potato Gratin, local Broccoli, Roast Garlic local Greens + Red Wine Reduction

Seared Flounder & Pulled Lobster

wrapped in a Banana Leaf with Fragrant Jasmine Rice, Julienne Vegetables, Garlic, Ginger,
Mint & Cilantro

Treanna White Blend – or – Obsidian Ridge Cabernet

Poached Pear Upside Down Cake *with* Pomegranate Molasses & Vanilla Bean Ice Cream

Espresso Mocha Crème Brulee *with* Chocolate-Cherry Truffle

Scotch Vanilla Ice Cream *with* Double Chocolate Cookies

White Chocolate-Peppermint Cheesecake

Tokaji Hungarian Late Harvest White - or - Pedroncelli Port – to be decided.