

# OCEAN BOULEVARD

Bistro and Martini Bar \* MP 2.5 \* Kitty Hawk  
New Year's Eve 2021! \* Sample Menu \*

5 Course Celebratory Menu for \$85 per Person, \$120 with Paired Wines

\*\*\* Sample Menu – More updates after December 27<sup>th</sup>, 2021 \*\*\*

**Amuse Bouche (2):** Crisp Shortbread Cookie w/Macerated Strawberry & Candied Orange  
– and – rich Braised Beef Croquette *with* Mustard-Horseradish Aioli  
*Sparkling, NV*

**Another Seafood App.**

... to be Determined (Ceviche?)

**Porcini-Herb NY Strip Carpaccio**

Horseradish Crema, Rosemary Olive Oil + Chopped Egg & Balsamic Pickled Onions

**Fried NC Oysters**

Saffron-Bell Pepper Cream Sauce

**Fennel Pollen Dusted, Braised Pork Belly**

Butternut Squash Puree + charred Brussels Sprouts

*Special, Floral White (?) – or – Pinot Noir*

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**Bucheron Cheese & Dark Chocolate Salad**

Field Greens, toasted Pine Nuts, Celery Root + Champagne Vinaigrette

**Caesar Salad**

Romaine, Arugula, Oven Dried Roma Tomatoes + Porcini-Herb  
Croutons & Classic OB Caesar Dressing

**Lobster Bisque**

roasted Shiitake Mushrooms, Parsley + Tarragon Ricotta

**Italian Wedding Soup** (*or Lamb Stew – TBD*)

Veal Meatballs, right Stock, Pasta + Mire Poix Vegetables & Truffle Oil

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**Another Seafood Entree**

... to be Determined (Bouillabaisse?)

**Grilled Three Bone New Zealand Lamb Chops (or Game Meat – TBD)**

Herb-Honey roasted Sweet Potatoes, King Trumpet Mushroom & Root Vegetables  
+ Star Anise-Red Wine Reduction

**Grilled Beef Tenderloin**

Truffled Potato Puree, Grilled Onions, Mushrooms, Rapini + frizzled Leeks

**Seared flaky White Meat Fish (Drum, Rockfish, etc. to be Determined)**

Lobster Butter Poached Shrimp, Tuxedo Lentils, braised Greens + Basil Oil

*Heather's Pick Chardonnay – or – Donny's Pick Cabernet*

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**Apple-Cherry Tart** *with* Scotch-Vanilla Ice Cream

**Kahlua Crème Brulee** *with* Espresso Shortbread Cookie

**Strawberry - Champagne Galette** *with* Sugar filled Chocolate “Champagne Bottle”

**Dark Chocolate S'Mores Dome** – Toasted Chocolate Mousse *in* Dark Chocolate Shell *with* Graham Streusel

*Late Harvest White - or - Port Wine – to be decided.*