

NEW YEAR'S EVE 2018

TUSCARORA MILL

SINCE 1985

3 COURSE FIXED PRICE MENU

Entrée Price includes a Starter, the Selected Entrée, and Dessert

STARTERS

LOBSTER BISQUE
Saffron Chive Mousse

WINTER CITRUS
Cara & Blood Oranges, Clementine's,
Stracciatella Cheese, Walnut Radicchio

BAKED CHESAPEAKE OYSTERS 2 + 2
Wild Leeks & Benton's Bacon,
Spinach Pernod Cream

ESCARGOT ROASTED MUSHROOM
Herb Garlic Butter, Frisee Salad

CHICKEN LIVER CROSTINI'S
Pickled Onions, Cornichon, Walnuts, Micro Greens

NEW YEAR'S SALAD
Local & Organic Greens, Asiago, Cranberries,
Sunflower Seeds, Aged Sherry Vinaigrette

ENTREES

CHILEAN SEA BASS
Curry & Acorn Squash Risotto, Turmeric Roasted
Baby Carrots and Leeks, & Harissa Beurre Blanc 75

DUCK BREAST
Black Trumpet & Gruyere Scalloped Potatoes,
Currant Braised Kale, Brandy Sauce 70

PUMPKIN RAVIOLIS
Sherry Goat Cheese Cream, Spiced Walnuts,
Pumpkin Seeds Oil, Julienne Vegetables 55

ROASTED RACK OF LAMB
Dijon Herb Crust, Celery Root Puree,
French Beans Almandine, Rosemary Demi Glaze 80

CHAR GRILLED ELK CHOP
Stilton Polenta, Asparagus with Crispy
Prosciutto & Shallot, Hickory Cherry Sauce 85

PRIME BEEF TENDERLOIN
Horseradish & Chive Whipped Potatoes,
Bacon Brussels Sprouts, Truffe Butter 90

DESSERT

A SELECTION OF SOUTH STREET UNDER'S FAVORITES

TUSKIES.COM

MENU SUBJECT TO CHANGE

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