

NEW YEAR'S EVE 2024

TUSCARORA MILL

SINCE 1985

3 COURSE FIXED PRICE MENU
Entrée Price includes a Starter, the Selected Entrée, and Dessert

STARTERS

LOBSTER & CRAB BISQUE
Truffle Cognac Chive Mousse

SEARED JUMBO SEA SCALLOP
Celery Root Puree and Bacon Crumb,
Hazelnut Brown Butter

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

TARTARE OF WILD ANTELOPE
Capers, Cornichons, Shallots,
Roasted Garlic Aioli, Microgreens

MUSHROOM CREPE
Local Baby Arugula, Pine Nuts,
Cranberries, Warm Truffle Vinaigrette

NEW YEAR'S SALAD
Local & Organic Greens, Brie, Red Onions, Almonds,
Fresh Berries, Strawberry- Balsamic Vinaigrette

ENTREES

CHILEAN SEA BASS 78
Herb-Goat Cheese Polenta, Sauteed Asparagus with
Sweet Onions, Corn, Citrus Butter Sauce

SEARED DUCK BREAST 76
Parsnip Puree, Roasted Pears with Fennel,
Cherries, Crispy Carrots, Brandy Demi Sauce

ACORN SQUASH & SPINACH RISOTTO 55
Leeks, Pepitas, Asparagus, Roasted Beet Pesto,
Smoked Romano

ROASTED RACK OF LAMB 80
Dijon Herb Crust, Cauliflower-Potato Gratin
French Beans Almandine, Rosemary Demi Glaze

BRAISED DAKOTA BISON SHORT RIBS 85
Stilton Polenta, Sauteed Asparagus with Crispy
Prosciutto & Shallot, Rosemary Bordelaise

PRIME BEEF TENDERLOIN 90
Horseradish & Chive Whipped Potatoes,
Bacon -Brussels Sprouts, Red Wine Bordelaise

DESSERT

A SELECTION OF SOUTH STREET UNDER'S FAVORITES

TUSKIES.COM

