# Mad Batter New Year's Eve 2024

4 course dinner \$90

Course Appetizer, Choice of Soup or Salad; Entree; and Dessert)

Live Music 7 – 12 midnight with Jim Doran

Soups and Salads

Mad Batter Clam Chowder (GF)

Lobster Bisque

Roasted Beet Salad- Red and gold roasted beet root with arcadian harvest blend, lettuce candied walnut and crumbled goat cheese tossed in citrus vinaigrette (GF)

Cranberry Persimmon- Frisee salad with Fuyu persimmons, dried cranberries, toasted hazelnut with champagne vinaigrette (V, GF)

Caesar Salad- Crisp chopped romaine hearts tossed in Caesar dressing with shaved parmesan, and house made croutons

Appetizers

Pan Seared Diver Scallop- Brandy blush chipotle cream sauce, lemon and micro cilantro (GF)

Sweet Pea Arancini- Fried arborio rice risotto balls, stuffed with mozzarella and asiago, arrabiata sauce, pistachio pesto, crispy prosciutto chips, preserved mushroom (GF)

Ahi Tuna Stack- Shoyu ahi tuna, sweet onion, English cucumber, avocado, stacked on jasmine rice and topped with crushed macadamia nuts, served with crispy wonton and ponzu sauce (GF)

Vecan Crab Cake- Heart of palm "crab" cake, vegan Cajun remoulade (V)

### Entrees

Surf & Turf

Petite prime filet mignon with 5 oz cold water lobster tail, served with mashed potatoes and asparagus (GF)

#### Chicken Saltimbocca

Prosciutto and sage wrapped chicken breast in white wine butter sauce, served with roasted fingerling potato and sauteed broccolini (GF)

#### **Potato Crusted Grouper**

Fresh grouper filet broiled with Idaho potato, parmesan and pancetta crust, served with lemon butter and herb roasted scallopini squash (GF)

### Truffled Seafood Risotto

Creamy Lobster parmesan risotto, packed with chunk lobster, shrimp and mussels, with spinach and truffle (GF)

#### **Braised Lamb Shank**

Australian lamb hind shank, slow braised in red wine, served with roasted garlic whipped potato and heirloom carrot confit

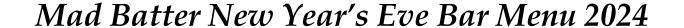
#### Cauliflower Steak L'Orange

Pan fried marinated cauliflower steak with Orange gastrique sauteed broccolini and herb roasted fingerling potato (V, GF)

#### Desserts

Chocolate Lava Cake with coconut ice cream Limoncello Mascarpone Cake Poached Pear with Vegan Ice Cream (V) Flourless Chocolate Cake (**GF**)

2><62><62><62><62><62><62><62><62>



\$><\$><\$><\$><\$><\$><\$>

## Soups and Salads

Mad Batter Clam Chowder (GF) \$ 8.50 Lobster Bisque \$9

Roasted Beet Salad- Red and gold roasted beet root with arcadian harvest blend, lettuce candied walnut and crumbled goat cheese tossed in citrus vinaigrette (GF) \$15

Cranberry Persimmon- Frisee salad with Fuyu persimmons, dried cranberries, toasted hazelnut with champagne vinaigrette (V, GF)

Caesar Salad- Crisp chopped romaine hearts tossed in Caesar dressing with shaved parmesan, and house made croutons

## Small Plates

Pan Seared Diver Scallop- Brandy blush chipotle cream sauce, lemon and micro cilantro (GF) \$18 Sweet Pea Arancini- Fried arborio rice risotto balls, stuffed with mozzarella and asiago, arrabiata sauce, pistachio pesto, crispy prosciutto chips, preserved mushroom (GF) \$16 Ahi Tuna Stack- Shoyu ahi tuna, sweet onion, English cucumber, avocado, stacked on jasmine rice and topped with crushed macadamia nuts, served with crispy wonton and ponzu sauce (GF) \$20 Vegan Crab Cake- Heart of palm "crab" cake, vegan Cajun remoulade (V) \$18

## Truffled Seafood Risotto

Creamy Lobster parmesan risotto, packed with chunk lobster, shrimp and mussels, with spinach and truffle (**GF**) \$26

## Bacon Cheeseburger

Lettuce, tomato, onion, pickle, on a country bun, choice of: cheddar, swiss, brie, american or blue cheese \$15

## Cauliflower Steak L'Orange

Pan fried marinated cauliflower steak with Orange gastrique (V, GF) \$20

#### **Desserts**

Chocolate Lava Cake with coconut ice cream \$10 Limoncello Mascarpone Cake \$9 Poached Pear with Vegan Ice Cream (V) \$10 Flourless Chocolate Cake (GF) \$9

available only at the bar 5-10 PM

<@><@><@><@><@><@><@><@><@>