



# NEW YEARS EVE PRIX FIXE MENU

Four Courses. Your Choice of one from Each Course - \$49.<sup>95</sup>

## SOUP / SALAD

THAVMA GREEK SALAD  
Our Signature Greek Salad

LOBSTER BISQUE  
Creamy Bisque with Lobster & Jumbo Lump Crab

FRESH SPINACH SALAD  
Fresh baby spinach, goat-cheese, homemade crutons  
Roasted Beets, Garbanzo Beans.

## APPETIZER

LOBSTER MAC & CHEESE  
Parmigiano-Reggiano, aged Vermont Cheddar &  
Kasseri Cheese

MEDITERRANEAN SAMPLER  
Falafel cakes, Thavma Chips, Hummus & Tzatziki

BAMBOO-SKEWERED SHRIMP  
Char-grilled Tiger Shrimp. Warm lemon Aioli

## ENTREE

FILET MIGNON  
Certified Angus with wild mushroom &  
Port wine demi-glace; mashed Yukon Gold potato.

PAN SEARED SCALLOPS  
Day-boat Scallops with sauteed spinach;  
champagne butter sauce & fresh chives.

RACK OF LAMB  
Tender Chops Char-Grilled to desired temperature;  
Yukon Gold mashed & grilled zucchini.

CHICKEN SANTORINI  
Roasted tomato & garlic, pan-seared chicken  
breast & feta; country pilaf.

ATLANTIC SALMON  
Char-Grilled salmon fillet topped with Jumbo Lump  
Crab & champagne beurre blanc sauce; butternut  
squash puree.

## DESSERT

CHOCOLATE MOLTEN CAKE  
Decadent chocolate cake; fudge filled and served  
with vanilla ice-cream.

BAKLAVA  
Layers of flakey fillo and sweetened crushed nuts.

RASPBERRY YOGURT PARFAIT  
Imported Greek Yogurt layered with raspberry sauce;  
sweetened walnuts

Price does not include Tax & Gratuity  
5:30pm - 8:30pm last seating  
Reservations Required  
973.992.8999

\*\*\*NO SUBSTITUTIONS\*\*\*

