

The Front Porch



New Year's Eve Menu

Appetizers

~ Pork Belly Potato Cakes ~

Beer-Braised Pork Belly served over Pan-Fried Potato Cakes and topped with a Sriracha Sweet Corn Queso Fresco

~ Fried Goat Cheese & Apple Chips ~

Baked Apple Chips topped with Fried Herbed Goat Cheese and a Cranberry Ginger Drizzle **GF**

~ Stacked Tuna Tar Tar ~

Chopped Sushi-Grade Tuna with Grilled Scallions, Toasted Black & White Sesame Seeds and Pickled Ginger topped with a Wasabi Foam. Served with Wonton Triangles and a Soy Sauce Reduction

Soup/Salad

~ Sweet & Sour Coconut Crab Soup ~

Toasted Coconut in a Creamy Crab Broth loaded with Jumbo Lump Crab Meat

~ Grilled Romaine Hearts ~

Pan-seared Eggplant over Grilled Romaine Hearts topped with Caesar Pesto and Grated Parmesan

~ Iceberg Pork Belly Roquefort Wedge ~

Iceberg Wedge topped with Roquefort Cheese, Smoked Brown Sugar Pork Belly, Fried Green Tomatoes and Pickled Onions

Main Courses

~ Lemon Cream Seabass ~

4oz Seabass Filet with a Lemon Cream Beurre Blanc over a Smoked Tomato Farro Salad. Served with Brown Sugar Bacon-Wrapped Asparagus

~ Petite Filet and Seared Scallop ~

6oz Hand-Cut Grilled Filet Mignon over a Butternut Squash Purée topped with Mushroom Veal Demi Glaze and a Pan-Seared Diver Scallop. Served with Brown Sugar Bacon-Wrapped Asparagus **GF**

~ Lobster Gnocchi ~

Saffron Hand-Rolled Gnocchi on a bed of Asparagus Spears topped with a Lemon Ricotta Alfredo Sauce and Butter-Poached Cold-Water Lobster Tail

~ Southern Maryland Double Stuffed Pork Loin ~

Slow-Smoked Pork Loin stuffed with Southern Maryland-Style Ham on a bed of Potato Bread Stuffing. Topped with a Dijon Rosemary Aioli and served with Brown Sugar Bacon-Wrapped Asparagus

~ Porcini Mushroom Risotto ~

Creamy Porcini Mushroom Risotto on a bed of Sautéed Vegetable Scampi topped with Smoked Plum Tomatoes **GF**

Dessert

~ Champagne Sponge Cake served over a Tart Raspberry Curd with Fresh Berries and an Almond Granola Crumble. Accompanied by Vanilla Mascarpone Cream ~

~ Hazelnut Truffle Tort served on Vanilla Pastry Cream with Fudge Brownie Bits, Candied Hazelnut and Salted Caramel Ice Cream ~ **GF**

Service will consist of one shared Appetizer per couple, choice of Soup or Salad, Entrée, Dessert and a complimentary glass of Champagne. \$60 / Per Person

Substitute a Bottle of Champagne for couple's complimentary glasses at a 40% Discount

GF – Gluten Free