

FLETCHER'S

Eat. Drink. Lounge.

NEW YEARS EVE

2022/2023

TO SHARE

BISCUITS WITH BACON JAM

three Biscuits 7 / six Biscuits 13 / nine Biscuits 19

OYSTER PO BOY 12

Fried Oysters, Remoulade Sauce, Tomato, Greens on a King Roll

SHORT RIB GRILLED CHEESE 20

Roasted Garlic Aioli, Beehive Promontory Cheddar, Tomato & Arugula

MUSHROOM CARPACCIO 16

Roasted Portobello, Crispy Leeks, Feta Cheese, Roast Garlic, Pine Nuts & Micros

STEAMED MUSSELS WITH GRILLED BREAD 18

Shaved Garlic, Herbs, White Wine, House Made Tomato Sauce & Grilled Crostini

\$110

\$130

FIRST COURSE (CHOOSE ONE)

MODERN WEDGE

Bibb Lettuce, Point Reyes Blue Cheese Dressing, Crispy Slab Bacon, Charred Corn, Charred Scallion & Baby Tomato

UGLY HEIRLOOM TOMATO

Tomatoes, Avocado, Burrata Cheese, Pine Nuts, Basil Pesto Vinaigrette, Aged Balsamic & Lemon Zest

BLOOD ORANGE & ARUGULA SALAD

Candied Walnuts, Pomegranate, Ricotta & Mint Sherry Vinaigrette

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SECOND COURSE (CHOOSE ONE)

BEEF SHORT RIB

Potato Puree, Brocolini & Mustard Demi-Glace

PEANUT CRUSTED SALMON

Sweet Thai Chili, Sticky Rice, Pickled Cucumbers & Micros

SQUASH PURSE

Quinoa, Butternut Squash Hash, Garbanzo Beans, Cauliflower Puree, Harissa Aioli & Truffle Oil

BUFFALO SIRLOIN

Seared Sirloin with Brussels Sprouts, Sage Infused Cannellini Beans & Pebre Sauce

SECOND COURSE (CHOOSE ONE)

BLUE CHEESE DUSTED FILET

Cauliflower Potato Puree, Oyster Mushrooms & Port Demi-glaze

SEARED CHILEAN SEABASS

Asparagus, Tomato Saffron Chutney & Cilantro Pesto

GRILLED GROUPE

Black-eye Pea Succotash, Slab Bacon, Okra & Crawfish Aioli

LAMB SHANK

Creamy Polenta, Haricot Verts, Jus & Gremolata

FINAL COURSE (CHOOSE ONE)

WARM BUTTER CAKE

Berries, Vanilla Bean Ice Cream

CHOCOLATE LAVA CAKE

Bourbon Ganache & Raspberries

TIRAMISU

Espresso-Soaked Sponge Cake, Mascarpone, Cream & Chocolate Dust

CHOCOLATE SORBET

With Apricot Sauce & Chocolate Nibs

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