

# Happy New Year from M Waterfront Grille

Three Course Pre Fixe Menu  
4:30pm- 5:45pm \$69 per person  
6:15pm- 11pm \$99 per person  
Prices exclude tax & gratuity

## HOLIDAY FEATURED WINES

VEUVE CLICQUOT 18  
CABERNET SAUVIGNON TREFETHEN, OAKVILLE 25  
SANCERRE, MAISON LANGLOIS-CHATEAU 16.5

## STARTERS

### CHOWDER

New England Quahog Clams /  
Littlenecks / Traditional Garnishes

### SPRING ROLLS

Crab / Shrimp / Two Sauces

### BRIE & STONEFRUIT

Fig Coulis / Hazelnut Granola / Raisin Toast

### HUDSON VALLEY FOIE GRAS

French Toast / Roasted Figs / Maple Pearls /  
Ice Wine Gastrique / Hot Pickled Fennel

### BABY KALE SALAD

Poached Pear / Warm Gorgonzola /  
Candied Walnut / Dried Cherry / Honey  
Vinaigrette

### BEETS & FRIED GOAT CHEESE

Frisee / Pistachio Vinaigrette / Blood  
Orange / Crème Fraiche



WATER  
FRONT  
GRILLE

## ENTREES

### LAND

#### REVIER NY STRIP

Breakfast Potatoes / 48 Hour Vidalia / Lobster  
Bisque / Truffle Pesto

#### PRIME BONE IN RIBEYE

Boursin Whipped / Peppercorn Sauce

#### SHORT RIB

Crispy Brussels / Boursin Whipped / Braising  
Reduction

#### COLORADO VEAL CHOP

Fondant Potatoes / Braised Chard /  
Cognac – Veal Jus

#### LAMB RAGOUT

Sweet Potato Gnocchi / Wild Arugula / Truffle  
Vinaigrette / Farmer's Cheese

### SEA

#### HAWAIIAN TUNA

Cashew Rice / Korean BBQ Veg / Ponzu Butter

#### COBIA & SHRIMP

Roasted Apple / Parsnip / Pepper Bacon / Chive  
Vichyssois

#### TWIN TAILS

Maine Lobster / Garlic Potatoes / Honey Corn /  
Herb Butter

#### DIVER SCALLOPS

Butternut Squash "Brulee" / Oyster Mushroom  
Risotto / Braised Leeks / Brown Butter Crumbs

### VEGETARIAN

#### WHOLE ROASTED CAULIFLOWER

Farroto / Braised Chard / Pistachio Gremolata /  
Preserved Lemon

## DESSERT

### CHOCOLATE CHOICE

#### MILK CHOCOLATE

#### GANACHE CAKE

Peanut Butter Mousse / Caramel Pearls

### SWEET & TART

#### MEYER LEMON

#### MERENGUE TART

Huckleberry Merengue / Pistachio Granola /  
Vanilla Champagne Sauce