

MYE@Brine

OYSTER HOUSE

MENU

\$99 PER PERSON

CHAMPAGNE TOAST UPON SEATING

COURSE ONE

SEAFOOD PLATTER FOR TWO

COLOSSAL SHRIMP COCKTAIL, HALF A MAINE LOBSTER TAIL,
SEASONAL OYSTERS, WHITEFISH PÂTE, SPICY COCKTAIL,
COGNAC SAUCE, CHAMPAGNE MIGNONETTE

COURSE TWO

LOBSTER BISQUE

FINISHED WITH COGNAC AND SHERRY WINE

OR

WINTER KALE & FARRO SALAD

DRIED CRANBERRIES, TOASTED PINE NUTS, CHÈVRE,
HONEY-APPLE BALSAMIC VINAIGRETTE

LEMON SORBET ENTREMENT

COURSE THREE

BEEF TENDERLOIN

PAN SEARED PRIME FILET OF BEEF TENDERLOIN,
PARMESAN POTATO CROQUETTE, HUDSON VALLEY GRADE A FOIE GRAS,
WILD MUSHROOM & COGNAC CREAM SAUCE

OR

MEDALLION OF CHILEAN SEABASS

FRENCH PERI GOURDINE WHITE TRUFFLE RISOTTO,
BUTTER POACHED ASPARAGUS, BEET ROOT CHIP,
VANILLA & PADDLEFISH ROE BEURRE BLANC

OR

BLACK TRUFFLE FETTUCINE

WILD FORAGED MUSHROOMS, PARMESAN TRUFFLE CREAM,
PECORINO & FINE HERBS

COURSE FOUR

WARM STICKY TOFFEE PUDDING

ENGLISH TOFFEE & BOURBON CARAMEL
CINNAMON DANISH

OR

CLASSIC OPERA CAKE

LAYERS OF DELICATE ALMOND SPONGE CAKE,
RICH BUTTERCREAM & CHOCOLATE GANACHE PÉRIGOURDINE