

**Molos on the Waterfront
Presents New Year's Eve 2019**

Prix-Fixe Menu \$125

**FIRST COURSE
For the Table**

PIKILIA
Selection of our Spreads

**SECOND COURSE
CHOICE OF**

GREEK SALAD
Heirloom Tomatoes Cucumbers Barrel Aged Feta

CRISPY CALAMARI
Semolina Coated with Marinara and Cilantro Dipping Sauce

OCTOPODI
Sashimi-Grade Char-Grilled Octopus

SHRIMP COCKTAIL
Poached Jumbo Shrimp in White Wine

JUMBO LUMP CRABCAKE
Fennel and Organic Arugula

**THIRD COURSE
CHOICE OF**

TRUFFLE PAPARDELLE
Home-Made Pasta with Chanterelle Mushrooms and Black Truffles

FAROE ISLANDS ORGANIC SALMON
Lobster Risotto and Dusted with Black Caviar

SURF & TURF
Brazilian Lobster Tail and Grilled Fillet Mignon

ROASTED LAMB RACK
7th Heaven Farms Lamb with Lemon Roasted Potatoes

DRY-AGED PRIME RIB
16 oz Prime cut with Hand-Cut and Greek Fries

**FOURTH COURSE
For The Table**

Chef's Assortment
Baklava: pistachio, walnut, chocolate

