

Muse *in the Harbor*

A Chef Matthew Guiffrida Production

Presents:

New Years 2018 Extravaganza

Soup or Salad

Mushroom Barley

Waldorf Salad

sliced apples, grapes, and walnuts tossed in a creamy orange caesar dressing over a bed of mixed greens

The Muse "Casa" Salad GF

baby greens, aged balsamic vinaigrette with pesto tossed tomatoes, feathered cucumbers, shaved pecorino romano

The "BLT Chop"

hearts of romaine, bacon, tomato olive tapenade, bleu cheese, heirloom tomato, gruyere bacon bread pudding, marsala gorgonzola dressing

Starters

"Not Ya Mama's Meatballs"

asian- sweet and sour sauce with seaweed salad
italian - pomodoro sauce and shaved parmesan
thanksgiving - cranberry and caramelized onion compote
swedish - you know the drill

****Lobster Mac-n-Cheese**

lobster, elbow macaroni, white cheddar boursin cheese sauce

***Tuna Poke**

served with fried wonton crostini

Shrimp Cocktail

jumbo shrimp with cocktail sauce

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Dinner

Chicken Saltimbocca

chicken breast, prosciutto, fontina, roasted fingerling, creamed arugula

*** Mediterranean Cod**

pan seared cod with tomato fennel fondue, basil zucchini noodles in brown butter

*** Linguini Mussels a la Muse**

prince edward island mussels, prosecco butter sauce, grilled artichoke hearts, cured tomatoes, gigante beans with linguini topped with grilled italian bread

***Horseradish & Gorgonzola Crusted, N.Y Strip Steak**

12 oz. prime N.Y strip served atop "loaded baked potato hash" (sour cream, scallions, onions, bacon and cheddar) with port demi-glace

***Scottish Salmon Scallopini GF**

roasted shaved brussel sprouts, sweet potato hash, whipped cauliflower

***Apple Stuffed Pork Chop**

apple cinnamon bread stuffing, truffle parmesan polenta fries and roasted brussel sprouts

***Pink Pepper Crusted Tuna**

baby bok choy, carrot and zucchini "noodles", whipped carrot, wasabi, ginger

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Dessert

Too Much Chocolate

triple layered chocolate and white chocolate mousse cake
served with brutally whipped cream and rich chocolate sauce

Grandma G's Zeppole

served just like Mary did, in a paper bag with love,
and raspberry, vanilla and caramel sauce

Banana Cheese Cake Chimichanga

caramel and banana cheese cake wrapped in flour tortillas,
lightly fried and tossed in cinnamon sugar
served with raspberry coulis

Berry Trifle

vanilla rice pudding layered with fresh strawberries and blueberries
topped with brutally whipped cream

Raspberry Sorbet

or

Vanilla Bean Ice Cream

both are served with fresh berries

or

Pumpkin Ice Cream

topped with whipped cream