



Black Bass Hotel

New Year's Eve 2017 Dinner Menu

Lobster Bisque

With crème fraîche and caviar

Wild Mushroom Soup

With blue cheese crostini

Artisan House Mix

Mixed baby lettuces, toasted pumpkin seeds, julienne apple, dried cranberries and a maple butterscotch dressing

Baby Spinach Salad

Lioni smoked mozzarella, pine nut biscotti and roasted tomato vinaigrette

Poached Pear and Arugula Salad

Crumbled Gorgonzola, spiced walnuts and port wine dressing

Red and Golden Beet Salad

Candied red onions, hazelnut crumb, orange segments and honey-orange dressing



Horseradish Stuffed Shrimp

Wrapped in smoked bacon with honey mustard sauce

Jumbo Lump Crab Cake

Served with roasted red pepper beurre blanc and fresh basil coulis

Baked Oysters Bienville

Served with a rich creamy topping of shrimp mushrooms and Locatelli cheese

Salt and Peppered Crispy Squid

With shallot, garlic and sweet pepper cracklings

Crispy Brussels Sprouts

Vermont maple syrup, house-smoked bacon, caramelized red onions and toasted pine nuts



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Lobster Parpadelle

Whole shelled lobster with jumbo shrimp and sea scallops in a brandied seafood cream sauce with caviar butter

Pan Seared Halibut Fillet

With caramelized cauliflower and sautéed spinach in a golden raisin-caper emulsion

Pan Seared Scallops

Roasted root vegetables and an orange-ginger beurre blanc

Smoked Maple Glazed Salmon

Parsnip purée, candied apples and roasted Brussels sprouts

Bass't Grilled Filet Mignon

Foie gras compound butter, Black Bass red wine demi, Yukon Gold mashed potatoes and vegetable du jour

Grilled New York Strip Steak

Served au poivre style with loaded baked potato

New Zealand Rack of Lamb

Toasted pecan crust, potato pave and a creamed shallot demi

Seared Duck Breast

Duck confit, sweet potato purée, plum and black garlic coulis, Hen-of-the-woods and wilted winter greens

Grilled Kabocha Squash

White bean purée, caramelized fennel, toasted hazelnuts and pomegranate reduction



Gingerbread Cheesecake

Gingersnap crust with a cinnamon whipped cream

Sticky Toffee Pudding

Toffee crème anglaise and fresh pomegranate seeds

Cinnamon Crème Brûlée*

Whipped cream and berries

Chocolate Buche*

White chocolate mousse with a chocolate ganache glaze

Seasonal House-Made Ice Creams



Black Bass Hotel

New Year's Eve 2017 Gluten Free Dinner Menu

Butternut Soup

Pickled apple and cider reduction

Artisan House Mix

Mixed baby lettuces, toasted pumpkin seeds, julienne apple, dried cranberries and a maple butterscotch dressing

Baby Spinach Salad

Lioni smoked mozzarella, pine nut biscotti and roasted tomato vinaigrette

Poached Pear and Arugula Salad

Crumbled Gorgonzola, spiced walnuts and port wine dressing

Red and Golden Beet Salad

Candied red onions, hazelnut crumb, orange segments and honey-orange dressing



Horseradish Stuffed Shrimp

Wrapped in smoked bacon with honey mustard sauce

Baked Oysters Bienville

Served with a rich creamy topping of shrimp mushrooms and Locatelli cheese

Salt and Peppered Crispy Squid

With shallot, garlic and sweet pepper cracklings

Crispy Brussels Sprouts

Vermont maple syrup, house-smoked bacon, caramelized red onions and toasted pine nuts



Charleston Meeting Street Crab, *Our Signature Dish*

Classic au gratin with reduced cream, sharp cheddar cheese and sherry

Pan Seared Halibut Fillet

With caramelized cauliflower and sautéed spinach in a golden raisin-caper emulsion

Pan Seared Scallops

Roasted root vegetables and an orange-ginger beurre blanc

Smoked Maple Glazed Salmon

Parsnip purée, candied apples and roasted Brussels sprouts

Bass't Grilled Filet Mignon

Foie gras compound butter, Black Bass red wine demi, Yukon Gold mashed potatoes and vegetable du jour

Grilled New York Strip Steak

Served au poivre style with loaded baked potato

New Zealand Rack of Lamb

Toasted pecan crust, potato pave and a creamed shallot demi

Seared Duck Breast

Duck confit, sweet potato purée, plum and black garlic coulis, hen-of-the-woods and wilted winter greens

Grilled Kabocha Squash

White bean purée, caramelized fennel, toasted hazelnuts and pomegranate reduction



Gingerbread Cheesecake

Gingersnap crust with a cinnamon whipped cream

Sticky Toffee Pudding

Toffee crème anglaise and fresh pomegranate seeds

Cinnamon Crème Brûlée*

Whipped cream and berries

Chocolate Buche*

White chocolate mousse with a chocolate ganache glaze

Seasonal House-Made Ice Creams