



OYSTER BAR & WINE BAR CAFÉ

New Years Eve 2016

Three Course Prix Fixe Menu

\$50/person (excluding beverage, tax & gratuity)

Choice of appetizer:

offered with complimentary Codordiu Cava Brut

Oyster Sampler –Rockefeller, Carolina Collards w/Pimento Cheese & Bacon, Imperial w/Brie & Crabmeat

Warm Fig & Balsamic Goat Cheese –with Butternut and Cranberry Mostarda, Ciabatta Crisps

Triple B Salad –Brussel Sprouts, Beets, Gorgonzola & Spiced Walnuts over Romaine and Arugula

Tuna Crudo, Avocado & Shrimp Stack –with Seaweed Salad, Wasabi Mustard and Micro Radish

Choice of entrée

with our special wine recommendation (not included)

Crab Stuffed Rockfish with Sweet Buttered Corn Sauce & Hoppin John & Collard Roulade
Louis Latour Duet \$7gl/\$20btl

Seared Duck Breast –Bordelaise Sauce, Oyster Mushrooms & House Smoked Bacon, served with Mashed Potatoes and Pan Roasted Brussels Sprouts.

Cardwell Hills Pinot Noir \$10gl/\$29btl

Surf & Turf – our award-winning Crabcake and petit Filet Mignon with Mashed Potato & Baby Heirloom Carrots and Green Beans
Jones Von Drehle Petit Verdot \$10gl/\$29btl

Mushroom Strudel –Potato Leek Puree, Curry Roasted Cauliflower and Arugula w/Portabella Vinaigrette

Jones Von Drehle Merlot \$10gl/\$29btl

Choice of dessert:

Peanut Butter Chocolate Mousse Cup with Caramel Sauce

Makers Mark Egg Crème Brulee

Chocolate Pave

Banfi Rosa Regale Brachetto di Asti \$7gl

Burgundy Poached Pear with Pistachio Mousse

Chateau Guiraud Sauterne \$15/2oz

New Years Eve 2016 Special Select Wines

This New Years Eve, we are pleased to offer a special selection of wines by the glass that not only represent some of this past year's most exciting finds, but also ones specifically designed to pair with tonight's menu options.

Sparklers

Mio Sparkling Sake (Japan)	\$10/ 300ml
Zardetto Prosecco Private Cuvee (Veneto, Italy)	\$5/ 187ml
Codordiu Cava Brut (Spain)	\$5/ 187ml
Chandon Brut Classico (Napa, CA)	\$9/ 187ml
Chandon Brut Rose (Napa, CA)	\$9/ 187ml
Blanc de Bleu (CA)	\$9/ 187ml
Mumm Napa Brut (Napa, CA)	\$12/ 187ml
Allure Moscato –white, Rose, or Peach (CA)	\$6/ 187ml
Saracco Moscato di Asti (Italy)	\$12/ 375ml

Whites

	<u>6oz</u>	<u>btl</u>
Cap Cete Picpoul de Pinet (Languedoc, France)	\$6	\$15
Peter Yealands Pinot Gris (Marlborough, New Zealand)	\$8	\$21
Chateau de la Ragotiere Muscadet (Loire, France)	\$7	\$19
Fritz Muller Perlwein Muller-Thurgau (Rheinhessen, Germany)	\$7	\$19
G. Bertrand Perles de Sauvignon Blanc (SUD De France)	\$7	\$19
Pacific Rim Organic Riesling (Columbia Valley, WA)	\$7	\$19
Michel Louis et Fils Chablis (Burgundy, France)	\$10	\$30
Starry Night Chardonnay (Sonoma, CA)	\$8	\$23
Latour "Duet" Chardonnay-Viognier (Ardeche, France)	\$6	\$17

Rose

Sanctuary Vineyards Wildflower Rose (Currituck, NC)	\$6	\$16
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Reds

	<u>6oz</u>	<u>btl</u>
Nicolas Pinot Noir (Languedoc, France)	\$6	\$16
Louis Latour Gamay (Burgundy, France)	\$7	\$18
Wild Horse Merlot (Central Coast, CA)	\$6	\$16
Villa Nova Red Blend (Portugal)	\$6	\$15
Starry Night Zinfandel (Alexander Valley, CA)	\$11	\$36
1221 Cabernet (Sonoma, CA)	\$9	\$26

We also invite you to browse the Wine Shop to choose a bottle of your liking at our regular low retail price –no corkage fee!

**1 Ocean Blvd. Southern Shores, NC 27949
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www.coastalprovisionsOBX.com

menu subject to change