



OYSTER BAR & WINE BAR CAFÉ

New Years Eve 2015

Three Course Prix Fixe Menu

\$45/person (excluding beverage, tax & gratuity)

Choice of appetizer:

offered with complimentary Castelblanch Brut

Pamlico Oyster Rockefeller –(3) oysters with spinach, peppered bacon, blue cheese topped with white wine cream sauce

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

Never Ending Autumn Salad –Brussel Sprout, Beets, Gorgonzola & Spiced Walnuts over Romaine and Arugula

Oysters & Grits –sherry poached oysters with cream, country ham and collards

Choice of entrée

with our special wine recommendation (not included)

Baked Rockfish with Sweet Buttered Corn Sauce, Oven Roasted Tomatoes & Hoppin John
Simmonet-Febvre Chablis \$9gl/\$26btl

Coq au Vin –breast of NC free-range Poulet Rouge braised in red wine, pearl onions and mushrooms, slow smoked tender bacon, served with mashed potatoes and Brussels sprouts.
Cardwell Pinot Noir \$9gl/\$30btl

Surf & Turf – our award-winning crabcake and petit filet mignon with Mashed Potato & Broccolini with Garlic
Venge Signal Fire Zinfandel \$17gl/\$66btl

Kale Ravioli –with Oyster & Shiitake Mushrooms, Truffle Pearls, and poached egg
Willamette Vineyards Pinot Noir Rose \$8gl/\$25btl

Choice of dessert:

Pumpkin Caramel Cheesecake with Pecans

Classic Crème Brulee with Raspberries

Chocolate Pave

Salted Caramel & Chocolate Cake

New Years Eve 2015 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.

<u>Whites</u>	<u>6oz</u>	<u>btl</u>
Cap Cette Picpoul de Pinet (Languedoc, France)	\$6	\$16
Ziobaffa Pinot Grigio (Italy)	\$7	\$19
L'oiseau d'Or Muscadet (Loire, France)	\$6	\$14
Simmonet-Febvre Chablis (Burgundy, France)	\$9	\$26
Starry Night Chardonnay (Sonoma, CA)	\$8	\$22

<u>Rose</u>		
Sanctuary Vineyards Wildflower Rose (Currituck, NC)	\$6	\$16
Willamette Vineyards Pinot Noir Rose (Oregon)	\$8	\$25

<u>Reds</u>	<u>6oz</u>	<u>btl</u>
Cardwell Hill Pinot Noir '12 (Willamette, OR)	\$9	\$30
Louis Latour Gamay (Burgundy, France)	\$7	\$18
J Lohr Merlot '11 (Paso Robles, CA)	\$8	\$22
Trifula (Barbera/Nebbiolo) (Piedmonte, Italy)	\$6	\$16
Piattelli Malbec Premium Reserve (Mendoza, Argentina)	\$7	\$20
Starry Night Zinfandel (Alexander Valley, CA)	\$10	\$36
Venge Night Zinfandel 'Signal Fire' (Alexander Valley, CA)	\$17	\$66
1221 Cabernet Sauvignon (Sonoma, CA)	\$9	\$26

<u>Sweet Finale</u>	<u>gl</u>	<u>btl</u>
Banfi Rosa Regale (Piemonte, Italy)	\$7	\$24
JFJ Almond Sparkling Wine (CA)	\$5	\$18
Hartley & Gibson's Pedro Jimenez (Jerez, Spain)	\$5/2oz	\$28
Dow's Late Bottled Vintage Port (Portugal)	\$5/2oz	\$29
Chateau Guiraud Sauterne (Bordeaux, France)	\$15/2oz	\$110

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!

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www.coastalprovisionsOBX.com