

# NYE 2018 @ POST 390

3 COURSES \$75  
WINES \$35 SEE BEVERAGE BOOK

## RAW BAR

### OYSTERS\*

3.25 each • 18 half dozen • 36 dozen

**Island Creek**, Duxbury, MA

**Moondancer**, Damariscotta River, ME

**Savage Blonde**, Savage Harbour Bay, PEI

**Spearpoint**, Martha's Vineyard, MA

### CHILLED

**Seafood Tower\*** • 90 full • 45 half  
12 oysters, 6 clams, 6 shrimp,  
preserved local seafood, tuna tartare

**Wellfleet Littleneck Clams\***  
2.5 each • 13.5 half dozen • 27 dozen

**Wild White Shrimp Cocktail**  
4 each • 22 half dozen • 44 dozen

## APPETIZERS

### Mixed Baby Lettuces

blueberries, vanilla-roasted walnuts, dried cherry &  
goat cheese truffles, white balsamic vinaigrette

### Brick-Oven Roasted Carrot Salad

homemade ricotta, crispy quinoa, baby arugula, pickled shallot,  
medjool dates, honey-tahini vinaigrette

### French Onion Soup

shredded braised short rib, sourdough croutons,  
jasper hill alpha tolman

### Wild Tuna Crudo\*

butternut squash & freso purée, pickled sweet corn,  
house-made worcestershire, roasted fennel chips

### Maine Peekytoe Crab Cake

celeryroot remoulade, caramelized apple butter,  
champagne pickled shallots

### Pan-Fried Brown Butter Gnocchi

honeynut squash purée, spicy ground pork,  
lacinato kale, toasted pignoli

### Venison Tartare with Quail Yolks\*

cornichon, marinated mushrooms, pickled fennel,  
french mustard, dill & vinegar potato crisps

### Cavendish Quail Ballotine

sherry-glazed wild chanterelles,  
roasted chestnut farce, pomme purée

## ENTREES

### Stuffed Cabbage Rolls

heirloom grains & legumes, hand-pulled mozzarella,  
stewed tomatoes, delicata squash, blistered green beans

### Nantucket Sea Scallops\* • 34

pumpkin, sage & farro risotto,  
lamb's ear, sweet & salty pancetta

### Grilled Maine Salmon\* • 31.5

pan-roasted fingerling potatoes, maple-cured bacon,  
capers & onions, dill & mustard crème fraîche

### Snappy Lobster Fra Diavolo • 42

fresh spaghetti, moosabec mussels, heirloom tomato,  
calabrian chili, grated bottarga

### Grilled Whole Fish • market price

olive oil, garlic, parsley, sea salt

### Hudson Valley Free-Range Chicken • 29

roasted breast, herb-stuffed thigh, shiitake mushroom, burnt  
ginger carrot purée, bok choy with maple, soy, and garlic

### Bone-In Berkshire Pork Chop\* • 35

peach-aleppo chili lacquer, chive hasselback potatoes,  
red cabbage, nasturtium

### Spice Rubbed Brandt NY Strip Steak\* • 39.5

great hill blue duchess potatoes, grilled asparagus,  
charred cipollini, roasted blackberries

### Hand-Carved Prime Rib\*

black pepper brandy sauce, bacon-vermont cheddar jacketed  
potato, brussels sprout & roast apple salad

## SIDES

8 ea

**Smoked Baby Carrots** bourbon maple glaze

**Tempura Fried Green Beans** sticky soy aioli

**Parmesan Creamed Kale** seared crimini mushrooms

**Sautéed Broccoli** garlic chips, hot peppers, 5 spoke creamery cheddar

**Cauliflower Caponata** pickled & roasted cauliflower, oven-dried grapes, fried capers, turmeric aioli

**Mashed Red Norland Potatoes** sour cream, crispy shallots

**House Cut French Fries** sambal aioli

\*Items with an asterisk are served raw or undercooked. The Commonwealth of Massachusetts suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.