

NYE 2018 @ POST 390

4 COURSES \$95
WINES \$45 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

CANAPÉS: 1 OF EACH

Foie Gras Gougère

hudson valley foie gras mousse, fig & balsamic jam,
cracked black pepper

General Gau's Crispy-Fried Cauliflower

sweet citrus chili sauce, toasted sesame, scallion

Hackleback Caviar Deviled Egg

chicken skin cracklin, chive & dill

SECOND

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 toman

Wild Tuna Crudo*

butternut squash & fresno 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.