



SOUTHOLD SOCIAL

NYE 2024

Happy New Year

SECOND SEATING

8:00- 9:30 PM

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CANAPÉS
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TUNA TARTARE
*citrus vinaigrette, avocado,
cucumbers, baby arugula*

RISOTTO ARANCINI
mushrooms & white truffle oil

BEEF CROSTINI
black truffle vinaigrette

PANKO CRUSTED
SHRIMP
tamarind

CRISPY POLENTA
wild mushroom risotto

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APPETIZER
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(select one)

SOUTHOLD SOCIAL CAESAR SALAD
California farmed seared artichoke

HAND MADE GNOCCHI
lobster bisque and rock shrimp

OYSTERS ROCKEFELLER (6)
gratinées in Champagne hollandaise

NEW ENGLAND SEAFOOD CHOWDER
local clams & lobster

SAKU TUNA TATAKI
celery root remoulade, black truffle shavings

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ENTRÉE
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(select one)

STUFFED BONELESS BRANZINO
artisanal sweet pork sausage, kale, cauliflower mousseline

CHEF PAYARD LOBSTER NEWBURG
butterfly lobster, bechamel-bisque gratin

HOMEMADE ORECCHETTE
white mushroom & black truffle cream

8oz. FILET MIGNON ROSSINI
gratin dauphinois potatoes, seared duck foie gras, bordelaise-black truffle sauce

BAROLO BRAISED SHORT RIBS
slowly braised beef short ribs, black truffle soft polenta, broccolini

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DESSERT
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NEW YEAR'S EVE BAKED ALASKA
flambé with hennessy cognac

\$165.00 per person

This menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.