



SOUTHOLD SOCIAL

NYE 2024

Happy New Year

FIRST SEATING

5:00- 7:00 PM

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APPETIZER

(select one)

SOUTHOLD SOCIAL CAESAR SALAD -25

California farmed seared artichoke

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HAND MADE GNOCCHI -28

lobster bisque and rock shrimp

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OYSTERS ROCKEFELLER (6) -28

gratinées in Champagne hollandaise

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NEW ENGLAND SEAFOOD CHOWDER -25

local clams & lobster

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SAKU TUNA TATAKI -29

celery root remoulade, black truffle shavings

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ENTRÉE

(select one)

STUFFED BONELESS BRANZINO -45

artisanal sweet pork sausage, kale, cauliflower mousseline

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CHEF PAYARD LOBSTER NEWBURG -62

butterfly lobster, bechamel-bisque gratin

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HOMEMADE ORECCHETTE -42

white mushroom & black truffle cream

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8oz. FILET MIGNON ROSSINI -59

gratin dauphinois potatoes, seared duck foie gras, bordelaise-black truffle sauce

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BAROLO BRAISED SHORT RIBS -55

slowly braised beef short ribs, black truffle soft polenta, broccolini

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DESSERT

NEW YEAR'S EVE BAKED ALASKA -21

flambé with hennessy cognac

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.