



HB's ON THE GULF

New Year's Eve Menu

STARTERS

Maine Lobster Tart
Micro Greens / Fennel Pollen / Pancetta Crisp

Stone Crab Claws
Seared Lemon / Mustard Sauce

Burrata & Jamon Iberico
Moscato Vinegar / Extra Virgin Olive Oil / Fried Basil

SECOND COURSE

Smoked Monkfish Chowder
Garnished with Smoked Mussels

Lobster Bisque
Garnished with Crème Fraiche and Lobster

Local Farmers Salad
Lettuces and Vegetables Sourced From Local Farms

THIRD COURSE

King Crab Legs
Roasted Fennel and Potato Puree / Baby Vegetables / Beurre Monte

Filet and Lobster Tail
Foie Gras Mashed Potatoes / Roasted Vegetables / Sauce Foyot

Bone-In Ribeye
Truffle Potato Purée / Broccolini / Bone Marrow Demi-Glaze

Seabass
Potage / Pork Lardoons / English Peas / Potatoes / Root Vegetables

Joyce Farm Chicken Breast
Marinated Artichokes / Roasted Tomatoes / Polenta / Halloumi

FOURTH COURSE

Champagne Caramel Truffle & Praline Macaron

\$100 Per Person Plus 20% Service Charge and Tax

New Year's Eve

FEATURED CHAMPAGNE AND WINES

By The Glass (split)

Mumms 16 • Prosecco 13 • Sparkling Rose 15

Veuve Clicquot Ponsardin Brut, Reims
155

Moet & Chandon Imperial, Epernay
115

Vovetti Prosecco
55

Roederer Cristal, Reims
425

Cakebread Cellars Chardonnay, Napa Valley
110

Santa Margherita Pino Grigio, Italy
68

Ponzi Chardonnay, Carneros
98

Louis-Jadot Chablis, France
68

Frog's Leap Sauvignon Blanc, Napa Valley
69

Caymus Cabernet Sauvignon, Napa Valley
185

Ponzi Reserve Pinot Noir, Willamette Valley
135

Duckhorn Merlot, Napa Valley
105

Personal Bottle Corkage Charge
45

Full Drink and Wine Menu Available

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For Reservations Call 239.435.4347.

Plus 20% Service Charge and Tax