

Watty & Meg

New Years Eve Dinner

Saturday December 31st
6pm-11pm

Starter

CHAMPAGNE TOAST AND CHEF'S AMUSE BOUCHE

First Course

choice of

ENDIVE, WATERCRESS & FENNEL FROND SALAD
Mixed herbs, pistachio & pomegranate, sherry vinaigrette

WILD TUNA & SALMON SASHIMI
Mustard oil, sweet soy, fingerling chips, radish sprouts

KOREAN BBQ BEEF SHORT RIBS
Cracked Pepper & Plum Glaze

OYSTERS ON THE 1/2 SHELL
Cranberry-gingered mignonette

Entrée

choice of

GRILLED CENTER CUT FILET MINGNON
Caramelized onion & fig jam, truffled whipped Yukon Golds

PAN ROASTED VENISON
Sweet potato, duck sausage hash, dried cherry demi-glaze

"GLASS" ENCRUSTED WHOLE WILD RED SNAPPER
Mary's "four spice" red curry broth, baby bok choy

PINK PEPPERCORN – BUTTER POACHED WHOLE MAINE LOBSTER
Blood orange, Meyer lemon, chayote salad

WILD MUSHROOM RISOTTO
Lobster, Chicken of the woods, Chanterelle, edamame
preserved lemon, artichoke crisps, grana padano

Dessert

choice of

BROWN BUTTER CHEESECAKE
Sweet & salty espresso tuile

DARK CHOCOLATE MOUSSE
Crunchy hazelnut-chocolate bark

BLOOD ORANGE SORBET
Ginger-Almond crisp

Prise Fixe \$98

For Reservations call 718-643-0007

Watty & Meg

248 Court Street, Brooklyn NY, 11201

We accept Amex and Cash