

OLD CAPTIVA HOUSE

2021

NEW YEAR'S EVE PRIX FIXE MENU

\$95 PER PERSON

SALMON AVOCADO AMUSE BOUCHE
Cured salmon, avocado crème caviar

LOBSTER BISQUE
Lobster confetti and puff pastry

- APPS -

JUMBO LUMP CRAB CAKE
Arugula salad, caper remoulade

PEPPER SEARED LAMB LOIN
Hydro mache, honey ginger demi, port wine reduction

- SALADS -

CHEF SALAD
Heirloom tomatoes, baby red oak lettuce, lemon infused
balsamic vinaigrette, shaved pecorino cheese

OLD CAPTIVA HOUSE SALAD
Baby greens, grilled asparagus, baby heirloom tomatoes,
roasted papitas, feta cheese, sherry thyme vinaigrette

- ENTREES -

GRILLED VEAL PORTER HOUSE
Wild mushroom white truffle risotto, shaved brussel
sprouts, port demi sauce

LOBSTER STUFFED LOBSTER TAIL
Beet risotto cake, green and white asparagus,
citrus butter sauce

SEARED DUCK BREAST
Chipotle spaetzle, gingered carrots, blueberry demi

MACADAMIA NUT CRUSTED GOLDEN TILE FISH
Dueling sweet potato mash, white asparagus,
cranberry butter sauce

- DESSERTS -

CHOCOLATE MOUSSE

APPLE AND TART CHERRY CRISP
Love Boat caramel swirl ice cream

MIXED BERRIES
Dragon fruit crème anglaise, Grand Marnier, whipped cream

- CHAMPAGNE TOAST SERVED DURING DINNER -

Reservations online through OpenTable
or by calling 239-472-5161 ext 421
between 4:00-9:30pm