NEW YEAR’S EVE 2016

5:00 pm to 11:00 pm $95
Does not include tax or gratuity

JASPER’S FAVORITES

House Made Charcuterie Board 16.
Country Terrine, Duck Sausage, Prosciutto, House Made Pickles

Roasted Chicken Pizza 11.
Pumpkin Seed Pesto, Oven Roasted Tomatoes, Micro Basil

Maytag Blue Cheese Potato Chips 7/11.

FIRST COURSE

Wild Mushroom Gnocchi
Walnuts, Cippolini Onions, Arugula, Truffle Essence

Braised Niman Ranch Pork-Belly
Whipped Sweet Potatoes, Cherry-Chipotle Gastrique

Chinese Five Spice Calamari
Micro Cilantro, Sweet Chili Vinaigrette

Coriander Cured Duck Breast
Mini Greens, Hazelnuts, Balsamic-Fig Vinaigrette

Grilled Texas Quail
Smoked Onion-White Cheddar Grits, Molasses Mop

SECOND COURSE

Grilled Chicken-Cream Masa Soup
Roasted Corn, Black Beans, Jalapeno Jack

Bay Scallop-Corn Chowder
Chorizo, Cornbread Croutons

Jasper’s Caesar Salad
Focaccia Croutons, Oven Roasted Tomatoes

Jasper’s Greens
Pear, Ricotta Salata Cheese, Pomegranate Vinaigrette

“Chopped Wedge”
Smoked Bacon, Goat Cheese Ranch

THIRD COURSE

Lobster Ravioli
Caviar-Champagne Butter

Rosemary Crusted Lamb Chops
Flagelleot Beans, Zucchini Spaghetti, Peppercom Sauce

Cioppino
Shrimp, Calamari, Scallops, Mahi-Mahi, Tomato-Basil Broth

“Surf And Turf”
Confit Beef Short Rib, Grilled Prawns, Thumbelina Carrots

Braised Durok Pork Shank
Smashed Fingerling Potatoes, Whole Grain Mustard Sauce

Grilled Black Angus Filet “Oscar”
Asparagus, Blue Crab, Béarnaise

FOURTH COURSE

Trio of Desserts
Quince-Brown Butter Bundt Cake
Chocolate Espresso-Walnut Torte
Meyer Lemon Thumbprint Cookies

CAST IRON SIDES

Smashed Fingerling Potatoes 7.
Wilted Rainbow Swiss Chard 7.
Mac and Cheese, Aged Gouda, Cured Ham 9.
Sautéed Mushroom Ragout 9.

Executive Chef/Partner Kent Rathbun
General Manager Chris Gangi
Executive Chef Jeff Moschetti

Warning: Consuming Raw or Undercooked Meat, Poultry, Seafood, Shellfish and Eggs May Increase the Risk of Food borne Related Illness.