WHALEY'S

$85 + $50 BEVERAGE PAIRINGS

SEAFOOD TOWERS

SMALL *65*	MEDIUM *95*	LARGE *140*
Serves 2 - 3 ppl	*Serves 3 - 4 ppl*	*Serves 4 - 6 ppl*

OYSTERS & CO.

LITTLE NECKS | *Chincoteague, VA . . . . . 1.50 ea.*

SHRIMP | *Bayou Le Batre, AL . . . . . 3 ea. / six for 16*

ANY HALF DOZEN *. . . . 16* / **ANY DOZEN** *. . . . 30*

RIVER KEEPERS | *Topping, VA . . . . . 2.75 ea.*

WAR SHORE | *Chesapeake Bay, VA . . . . . 2.75 ea.*

WHITE STONE | *Windmill Point, VA . . . . . 2.75 ea.*

HOG ISLAND | *Hog Island, VA . . . . . 2.75 ea.*

ANY HALF DOZEN *. . . . 20* / **ANY DOZEN** *. . . . 40*

RIPTIDE | *Westport, MA . . . . . 3.50 ea.*

SUNSET COVE | *Salutation Cove, CAN . . . . . 3.50 ea.*

OSETRA CAVIAR

Marshallberg Farm, Build Your Own "Loaded" Fingerling Potatoes / 70 for .5oz / 130 for 1oz

NEW YEAR'S EVE

Please choose one option per course

TREASURES OF THE...

SEA *Sea Urchin, Oyster, Caviar & Tuna Belly*

or

LAND *Wagyu Beef, Iberico Ham & Black Truffle*

BIG EYE TUNA CARPACIO
Bone Marrow, Pearl Onion, Hearts of Palm, Finger Lime, Smoked Steelhead Trout Roe

NANTUCKET BAY SCALLOPS
Santa Barbara Sea Urchin, Passion Fruit, Watermelon Radish, Aji Dulce Peppers

ANSON MILLS NANO VIALONE RISOTTO
Tableside Carbonara, Pecorino, Beef "Lardo", Black Perigord Truffle +$15 Supplment

JONAH CRAB
Matsutake Mushroom Custard, Katsuobushi, Green Onion, Mizuna

PAN ROASTED MONKFISH
Chickpea Puree, Piquillo Peppers, Fingerling Potato, N'duja

SNAKE RIVER FARMS WAGYU STRIP LOIN
Sunchoke Crema, Cipollinis, Black Trumpet Mushrooms, Madeira Jus +$15 Supplment

COCONUT MILK PANNA COTTA
Poached Quince, Vanilla, Crispy Pineapple Meringue

VALRHONA CHOCOLATE TART
Graham Cracker, Torched Cinnamon, Marshmallow, Espresso Caramel

VERMONT CREAMERY BONNE BOUCHE CHEESE
Soft Ripened Goat Cheese, Sea Salt Lavash, Marcona Almonds, Sweet Onion Jam