

JAX FISH HOUSE NEW YEAR'S EVE MENU

From the Raw Bar

Crab Quartet \$75

1/4 lb. King Crab, 1/2 lb. Dungeness Crab, 1/4 lb. Snow Crab, three Florida Stone Crabs, traditional accoutrement

From the Kitchen:

Sheila Crab Bisque \$13

Uni, Fuji Apple, trout roe, calvados

Crispy Beef Cheek \$16

Eight hour braise, satsuma marmalade, chicories

Seared Scallops \$42

Foie torchon, muscat, chestnut, leeks.

Chocolate Torte \$12

Chestnut gelato, browned butter