The Compound Restaurant
New Year's Eve Lunch
December 31, 2026

3-Course Prix-Fixe $150 per person
Tax and Gratuity not Included.

Complimentary Amuse-Bouche & Laurent Perrier Brut Toast

FIRST COURSE

Maine Lobster Bisque
Brandied Cream Soup
Puff Pastry

Chilled Seafood Platter
Jumbo Prawns, Pacific Oysters on the Half shell
Crab Claws, Steamed Mussels
Horseradish-Cocktail Sauce, Lemons & Aioli
ADD Lobster tail + $25 supplement

Beef Tenderloin Tartare
"Classic 21 Style"
Cornichons & Brioche Toast Points

Black Truffle – Leek Risotto
Carnaroli Rice
French Butter, Chive & Parmesan Reggiano

Endive Salad
Apple, Walnut, Blue Cheese
Sherry-Cider Vinaigrette

Bangers & Buttered Mashers
Hudson Valley Foie Gras Brat
Buttery Potatoes
Roasted Shallot Demi

Organic Butter Lettuce with Baby Tomatoes
Parmesan Reggiano
Champagne Vinaigrette

FEATURED WINES

Laurent Perrier Champagne Flight
-
Laurent Perrier Champagne Selection

MAIN COURSE

Steak Au Poivre
12 oz NY Steak
Fork Crushed Yukon Potatoes & Sautéed Spinach
Brandied-Peppercorn Demi

Lobster Salad
Tangerine, Red Onion & Butter Lettuce
Tangerine Vinaigrette

Braised Lamb Shank
Cannellini Bean, Sundried Tomato & Garlic Stew
Red Wine Stock Reduction & Fried Parsley

Organic Scottish Salmon
Soft Polenta
Creamed Wild Mushroom Sauce (mustard)

Chicken Fried Chicken & Waffles
Sourdough Waffle
Hot Honey-Chicken Demi

Seared Duck Breast
Black Eyed Pea "Dirty" Rice
Orange Duck Jus

Yes, of course we have
Our Famous Chicken Schnitzel
½# Burger

SIDES
Whipped Potatoes
Spinach
Crispy Onion Rings
Truffle Fry's

DESSERT

Banana Split
Ice Cream, Whipped Cream
Chocolate Sauce
Cherry on top!

Lemon Curd Tart
Short Pastry
Blueberries

Coconut Sorbet
Tropical Fruit Salsa
Sweet Lime

House Made Ice Cream
By the scoop
Ask our staff for selections