

82 Queen

NEW YEAR'S EVE

3 COURSES FOR \$65

APPETIZER

roasted half-shell oysters

*baby spinach, applewood bacon,
mozzarella, parmesan, herb panko,
lemon-horseradish aioli*

ENTRÉE

queen's surf & turf

*grilled certified angus petite filet mignon,
broiled lobster tail, oyster mushroom &
roasted red pepper risotto, asparagus,
chive hollandaise*

DESSERT

charleston pluff mud pie

*bourbon-chocolate drizzle, caramel,
candied pecans*

WINE PAIRINGS

\$30

APPETIZER PAIRING

conundrum 2016, white blend

(california)

*crisp, clean, with tropical notes
& natural acidity*

ENTRÉE PAIRING

black stallion 2016, pinot noir

(los carneros, california)

*lush red fruit aroma of bing cherry
with a hint of spice*

DESSERT PAIRING

villa balestra, moscato rosé

(piedmont, italy)

*strawberry aromas, fine bubbles,
creamy finish*