

CHAMBERS WALK CAFE

NEW YEARS EVE

MENU



SOUP

12. **DUO BISQUE**
CELERY ROOT AND ROASTED BUTTERNUT SQUASH

14. **SEAFOOD BISQUE**

STARTER

18. **FRIED CALAMARI**
TRADITIONAL MARINARA

16. **FRISÉE SALAD**
ROASTED FRESH BEETS, ORANGE SEGMENTS, CANDIED WALNUTS,
BLUE CHEESE, HONEY-WHOLE GRAIN MUSTARD VINAIGRETTE

20. **GENTLY FRIED JUMBO SHRIMP (3)**
OVER CREAMY RISOTTO

MAIN

42. **PESTO MARINATED LOIN LAMB CHOPS**
MASHED POTATOES AND GREEN BEANS

55. **SURF AND SURF**
LOBSTER TAIL AND SEA SCALLOPS
ROASTED PETITE YELLOW POTATOES STEAMED BROCCOLI, GARLIC SAUCE

36. **PAN SEARED DUCK BREAST**
ORANGE GINGER SAUCE, SWEET POTATO PUREE, SAUTÉ WATERCRESS

34. **WILD MUSHROOM RAVIOLI**
CHAMPAGNE SHALLOT SAUCE, CRISPY SHALLOTS AND PECORINO

REGULAR DINNER MENU ALSO AVAILABLE

2026