



THE SMITH

RESTAURANT & BAR

WE SUPPORT
LOCAL, NATURAL,
SUSTAINABLE &
ORGANIC PRACTICES
WHENEVER
POSSIBLE

NEW YEAR'S EVE CELEBRATION 85

STARTERS *choice of one*

CHIPS + DIP
caramelized onion + blue cheese fondue,
house potato chips

BLACK TRUFFLE ARANCINI
mushroom risotto, mozzarella, truffle aioli

LITTLE GEM CAESAR*
crispy parmesan frico

CRISPY CALAMARI
feta, oregano, sesame, zucchini, olives,
lemon aioli

KALE + QUINOA SALAD
sun dried cranberries, ricotta salata,
toasted almonds, dijon vinaigrette

RICOTTA GNOCCHI truffle cream

WEDGE SALAD
baby iceberg, black pepper bacon,
honeycrisp apples, celery, red onion,
blue cheese vinaigrette

SPICY SALMON TARTARE*
crispy rice, avocado, sriracha, nori

BURRATA
marinated roasted tomatoes, toasted
almond pesto, parmesan garlic bread

MAIN COURSES *choice of one*

BRICK PRESSED CHICKEN
roasted fingerling potatoes, baby
carrots, shallots, sage, balsamic
brown butter

RIGATONI ALLA VODKA
tomato, stracciatella cheese, crème
fraîche, sesame

GRILLED SHRIMP
scallion fried rice, pineapple,
cashews, thai basil, coconut
ginger curry

ROASTED SALMON*
apple cider braised cabbage,
butternut squash, celery root,
fennel, dijon caraway beurre blanc

SHORT RIB MEATBALLS
garlic whipped potatoes,
mushroom ragu

VEGETABLE BIBIMBAP*
sushi rice, shiitake mushrooms,
edamame, spinach, house-made
kimchee, sunny up egg

POT OF MUSSELS
chardonnay broth, dijon,
tarragon, fries

**BRAISED SHORT RIB
MAFALDINE**
10 hour short rib ragu, burst
tomatoes, mascarpone, parmesan

CRISPY CHICKEN PAILLARD
garlic whipped potatoes, lemon
caper sauce

FRENCH DIP*
slow roasted steak, caramelized
onions, gruyère, dijonnaise,
baguette, au jus, fries

THE SMITH BURGER*
cheddar, bacon shallot jam,
crispy onions, house pickles,
TSB sauce, brioche bun, fries

NY STRIP* (+10)
baby spinach, fries, green
peppercorn

FILET MIGNON* (+16)
baby spinach, fries, melted
blue cheese

DESSERTS *choice of one*

STICKY TOFFEE PUDDING
medjool dates, vanilla ice cream

CRÈME BRÛLÉE TART
passion fruit sorbet, yuzu cream,
candied citrus

S'MORES PIE
chocolate ganache, toasted marshmallow,
browned butter graham cracker

NEW YEAR'S EVE COCKTAIL 17

gin / bitter orange / lillet / lemon / sparkling wine

SPARKLING

by the glass

Thienot, Champagne, FR NV 19

by the bottle

Brut Rosé, Canard-Duchêne, Champagne, FR NV *half bottle* 68

Cava, Brut Nature, Avinyó Reserva, Catalonia SP '18 85

Brut, Leclerc Briant Reserve, Champagne, FR NV 142

Brut Rosé, Billecart-Salmon, Champagne, FR NV 185

**These items are cooked to order. Eating raw or undercooked fish,
shellfish, eggs or meat increases the risk of foodborne illnesses.
Please alert your server of any food allergies, as not all ingredients
are listed on the menu.*

RAW BAR

OYSTERS

COTUIT BAY* Cape Cod, MA 4

PINK MOON* PEI, CAN 4

FISHERS ISLAND* 4
Block Island Sound, NY

OYSTER OF THE DAY* 4

OYSTER SAMPLER* two of each 31

PLATTERS

THE DELUXE* 45
eight oysters, four chilled shrimp

THE ROYALE* 72
eight oysters, six chilled shrimp,
spicy salmon tartare

THE GRAND* 128
sixteen oysters, twelve chilled shrimp,
spicy salmon tartare

SHRIMP COCKTAIL 19
cocktail sauce, citrus remoulade
chilled shrimp per piece 4