# THE Oyster SOCIETY



## NEW YEAR'S EVE MENU - $225 PER PERSON

## APPETIZER

*Choice of:*

**JAPANESE NIGIRI TRIO**

*Salmon-BBQ, Hamachi-Kosho, Tuna-Ginger Soy*

**CHEF'S RAW OYSTERS**

*3 Oysters, Ponzu, Creme Fraiche, & Caviar*

**JUMBO WILD SHRIMP**

*2 Wild Caught White Shrimp Chilled with Cocktail Sauce*

**STEAK TARTARE***

*Moroccan Harissa, Whipped Feta, Egg Gel, & Malanga Chip*

**VOL AU VENT**

*Beef Short Rib, Demi-Glace, & Puff Pastry*

**GOLDEN COAST SCALLOPS**

*Pan-Seared Miso Scallops, Roasted Corn Purée, Crispy Chorizo, Corn Crumble, Charred Broccolini, & Tomatillo Herb Oil*

**TUNA CEVICHE***

*Yellowfin Tuna, Tamarind Leche de Tigre, Avocado, Shallots, Sesame Seeds, & Daikon*

**BLUE CRAB CAKE**

*Pico de Gallo & Aji Amarillo Aioli*

## SOUP & SALAD

*Choice of:*

**SHE-CRAB SOUP**

*Blue Crab Bisque, Creme Fraiche, & Chives*

**WINTER TRUFFLE BISQUE**

*Wild Mushroom & Truffle Bisque, Forest Mushrooms, & Crab Salad*

**TOS HOUSE SALAD**

*Roasted Beets, Mint-Strawberries, Tangerine & Beet Vinaigrette, Frisée, Arugula, Pumpkin Seeds, & Crumbled Goat Cheese*

**CAESAR SALAD**

*Baby Romaine Lettuce, Brioche Croutons, Parmesan Crisp, & House Caesar Dressing*

## DESSERT

**SWEET ENDINGS**

*The Oyster Society*

### ADD ON'S

**MAINE 6OZ LOBSTER TAIL $32** **HUDSON VALLEY SEARED FOIE GRAS $28** **BURGUNDY BLACK TRUFFLE $28** **TRUFFLE BUTTER $10**

## ENTRÉE

*Choice of:*

**TWIN MAINE LOBSTER TAILS**

*TOS Garlic & Herb Maître D'hôtel Butter, Boursin Mashed Potatoes & Grilled Asparagus*

**TOS SURF & TURF - 6 OZ FILET MIGNON & LOBSTER TAIL**

*Guajillo Pepper & Lobster Butter, Truffle Mashed Potatoes, & Grilled Asparagus*

**BRAISED BEEF SHORT RIB**

*Boursin Polenta, Red Dragon Sauce, & Toasted Hazelnuts*

**14 OZ PRIME NY STRIP STEAK**

*Au Poivre Sauce, Roasted Potatoes, & Haricot Verts*

**SEARED SEABASS**

*Tuscan Bean Purée, Chorizo Vinaigrette, & Sautéed Spinach*

**CRISPY RICE HAWAIIAN TUNA***

*Soy - Wasabi Cream Sauce, Potato Puree, Dashi Mushrooms & Sauteed Swiss Chard*

**GRILLED HALF CHICKEN**

*Grilled Bell & Evans Half Chicken Marinated in Achiote, Served with Smoked Peppers Salsa, Roasted Potatoes, & Fresh Chives*

**POTATO ENCRUSTED GROUPER**

*Roasted Baby Potatoes, Haricot Verts, & Pan Piccata Sauce*

**LAND & SEA ROLL***

*Truffle Lobster & Avocado Roll Topped with Torched NY Strip, Finished with Yum Yum Sauce, Tobiko, Scallions, & Sweet Soy Glaze*

**PORCINI & TRUFFLE RISOTTO**

*Goat Cheese, Pickled Currant, Pine Nuts & Truffle–Parmesan Foam*

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## RAW BAR ADD ON'S

**THE ATLANTIS PLATTER* - $650**

*Two Dozen Oysters on the Half-Shell, 2# Stone Crab Steamed, 1 1/2 Lb Lobster, 12 Key West Shrimp, 1oz Beluga Caviar "Bulgaria", & Scallop Ceviche (for 5-8 guests)*

**TOS CAVIAR SERVICE - $175**

*1oz Beluga Caviar "Bulgaria", House Crème Fraiche, Accoutrements' "Chopped – Egg, Shallots, Chives & Capers,", & French Blini*

**FLORIDA STONE CRAB CLAWS - M.P.**

*Brandy Mustard Sauce*

**THE FLORIDIAN PLATTER* - $375**

*One Dozen Oysters on the Half-Shell, 1# Stone Crab Steamed, 1 1/2 Lb Lobster, 8 Key West Shrimp, 1oz Kaluga Osetra Caviar, & Tuna Ceviche (for 2- 4 guests)*

**SEASONAL OYSTERS $4 EACH**

*Chef's Selection of East & West Coast Oysters*



## WE LOOK FORWARD TO CELEBRATING WITH YOU!

PLEASE CALL US TO BOOK YOUR RESERVATION - (239) 394-3473

## LIGHT & REFRESHING

**ANITA'S SUNSET** 18
*Tito's Handmade Vodka, TOS. Mix, Lemon, Champagne, Grapefruit*
BRIGHT + CITRUSY + GENTLY SPARKLING

**THE FIELD*** 18
*Jasmine Green Tea Citadelle Gin, Lavender & Rose, Lime & ElderFlower, Egg Whites*
FRESH + FLORAL + SOFTLY TEXTURED

**OKINAWA SPRITZER** 17
*Roku Japanese Gin, Cucumber & Elderflower, Ginger & Lime Acid, CO2*
CRISP + COOLING + DELICATE AROMATIC

## FRUITY & BOLD

**MAI TAI 1944** 17
*Plantation Xaymaca Rum, Myers's Float, Lime, Pierre Ferrand Dry Curaçao, Orgeat, Vanilla & Pineapple*
BALANCED + NUTTY + CITRUS DRIVEN

**BLOOD ORANGE MARGARITA** 18
*Corazón Tequila, Lime, Spiced Blood Orange, Sriracha Salt*
VIBRANT + JUICY + LIGHTLY TART

**MANGO & HOT THINGS** 18
*Cazadores Reposado, Mango, Lime, Cilantro, Fire Tincture, Tajín Pineapple Salt*
RIPE + SPICY + SLIGHTLY TROPICAL

**IMPROVED LYCHEE MARTINI** 20
*Grey Goose Vodka, Lychee & Citrus, Cucumber Elderflower Yuzu Foam*
SILKY + FRAGRANT + SUBTLY EXOTIC

## BOOZY & COMPLEX

**SOCIETY OLD FASHIONED** 20
*Overholt Rye, Maple, St. Elizabeth Allspice, Cocoa & Ango Bitters*
RICH + WARM + SUBTLY SPICED

**VESPER AL BERGAMOT** 17
*Grey Goose Vodka, Bombay Sapphire Gin, Lillet, Italicus, Lemon Peel*
CLEAN + ELEGANT + CITRUS-LIFTED

**ADIOS MANHATTAN** 18
*Espolòn Añejo Tequila, Cocchi Torino, Ancho Reyes Barrica, Cocoa Bitters, Coffee Essence*
DEEP + BOLD + BITTERSWEET

**NEGRONI MARCONI** 18
*Toasted Rice Bombay Sapphire Gin, Cocchi Torino, Campari, Pandan & Coconut*
TOASTED + SOFTLY BITTER + TROPICAL

## MOCKTAILS

**SO COOL** 14
*Seedlip Garden 108, Cucumber, Lavender, Mint, Lime, Ginger*

**TROPICAL LOVE** 14
*Ritual N/A Rum, Mango, Coconut, Lime*

**LYCHEE DELIGHT** 14
*Lyre's N/A Gin, Lychee, Grapefruit, Citrus*

## CHAMPAGNE + SPARKLING

**002 MIONETTO** 15
*Prosecco Brut, Veneto, Italy (187ml)*

**003 MOËT & CHANDON** 27
*Brut Champagne, France (187ml)*

**004 VEUVE CLICQUOT** 37 146
*Yellow Label, Champagne, France*

**005 SCHRAMSBERG** 92
*Blanc de Blancs Sparkling, North Coast, CA*

**006 PERRIER-JOUËT** 170
*Blason Rosé Brut Champagne, France*

**007 DRAPPIER** 97
*Cuvée Carte d'Or Brut Champagne, France*

**008 LOUIS ROEDERER** 510
*Cristal Champagne, France*

**009 LAURENT-PERRIER** 177
*Blanc de Blancs Brut Nature Champagne, France*

**010 CHARLES LAFITTE** 14 54
*Rosé Prestige Sparkling, France*

**011 REMI LARROQUE** 60
*Pet Nat, Gaillacoise, France*

**012 FERRARI** 85
*Bianco Riserva Brut Sparkling, Trento, Italy*

## CHARDONNAY

**020 HAYES RANCH** 13 50
*California 2024/25*

**021 ROMBAUER** 27 108
*Carneros, Sonoma, CA, 2024/25*

**023 CHALK HILL** 16 62
*Sonoma Coast, CA, 2024/25*

**024 LA CHABLISIENNE** 18 70
*Le Finage, Chablis, France, 2022/23*

**025 DROUHIN** 152
*Côte de Beaune, Burgundy, France, 2022/23*

**027 ALPHA & OMEGA** 140
*Napa Valley, CA, 2020/21*

**028 FAILLA** 105
*Olivet Vineyard, Sonoma, CA, 2022/23*

**029 DOMAINE DROUHIN-VAUDON** 102
*Chablis Vaudon, France, 2022/23*

**030 OLIVIER LEFLAIVE** 260
*Chassagne-Montrachet, Burgundy, France 2021/22*

**031 BOUCHARD PÈRE & FILS** 74
*Pouilly-Fuissé, France, 2022/23*

**032 PATZ & HALL** 80
*Sonoma Coast, CA, 2022/23*

**034 EVENING LAND** 78
*Seven Springs, Eola-Amity Hills, OR, 2022/23*

**1001 AUBERT** 292
*UV-SL, Sonoma Coast, CA, 2023/24*

**033 STAG'S LEAP WINE CELLARS** 78
*Karia, Napa Valley, CA, 2022/23*

**1002 PAHLMEYER** 200
*Napa Valley, CA 2022/23*

## SAUVIGNON BLANC

**050 COMTE DE LA CHEVALIÈRE** 25 98
*Sancerre, Loire Valley, France, 2023/24*

**1003 ALPHONSE MELLOT** 180
*Sancerre, Satellite, Loire Valley, France, 2023/24*

**052 OYSTER BAY** 13 50
*Marlborough, New Zealand, 2024/25*

**053 MERRY EDWARDS** 93
*Russian River, CA, 2023/24*

**054 CLOUDY BAY** 75
*Marlborough, New Zealand, 2023/24*

**055 CLOS DU VAL** 18 70
*Napa Valley, CA 2024/25*

**057 RÉGIS MINET** 70
*Pouilly-Fumé, Loire Valley, France, 2023/24*

## ROSÉ

**041 LE FIGUIÈRE** 13 50
*Provence, France, 2024/25*

**042 MUGA ROSADO** 60
*Rioja, Spain, 2024/25*

**043 WOLFFER ESTATE** 56
*Long Island, NY, 2024/25*

**044 CHÂTEAU D'ESCLANS** 18 70
*Rock Angel, Provence, France, 2022/23*

## INTERESTING WHITES

**060 MOSCATO D'ASTI** 14 54
*Fontanafredda, Piemonte, Italy 2023/24*

**061 RIESLING** 80
*Stadt Krems, Grillenparz Reserve, Austria, 2022/23*

**062 RIESLING** 13 52
*Château Ste. Michelle, Columbia Valley, CA, 2023/24*

**063 GRÜNER VELTLINER** 62
*Domäne Wachau, Federspiel, Wachau, Austria, 2024/25*

**065 PINOT BLANC** 58
*Trimbach, Alsace, France, 2023/24*

**066 ALVARINHO** 16 62
*Soalheiro Clássico, Vinho Verde, Portugal, 2022/23*

**067 ASSYRTIKO** 93
*Gaia, Thalassitis, Santorini, Greece, 2022/23*

**068 CHENIN BLANC** 16 62
*Jacques Dumont, Vouvray, Loire Valley, FR, 2024/25*

## ITALIAN WHITES

**070 PINOT GRIGIO** 13 50
*Esperto, Friuli-Venezia Giulia, 2024/25*

**071 PINOT GRIGIO** 17 65
*Jermann, Friuli-Venezia Giulia, 2024/25*

**072 LUGANA** 15 58
*Ca' dei Frati, Lombardy, 2024/25*

**073 LANGHE ARNEIS** 57
*Damilano, Piedmont, 2021/22*

**074 VERNACCIA DI SAN GIMIGNANO** 54
*Toscolo, Tuscany, 2021/22*

**075 SOAVE CLASSICO** 66
*Pra, Veneto, 2021/22*

**076 VERMENTINO** 14 54
*Argiolas, Costamolino, Sardegna, 2024/25*

**078 GRECO DI TUFO** 68
*Feudi San Gregorio, Cutizzi Riserva, Campania, 2024/25*

## PINOT NOIR + BURGUNDY

**100 BELLE GLOS** 20 78
*Las Alturas Vineyard, Santa Lucia, CA, 2022/23*

**101 ERATH** 14 54
*Resplendent, OR, 2024/25*

**102 CRISTOM** 80
*Willamette Valley, OR, 2023/24*

**103 BOARS VIEW ESTATE** 215
*Fort Ross-Seaview, Sonoma Coast, CA, 2023/24*

**104 PONZI** 142
*Reserve, Chehalem Mountains, OR, 2018/19*

**105 FAILLA** 75
*Sonoma Coast, CA, 2022/23*

**106 HARTFORD COURT** 78
*Russian River Valley, CA, 2022/23*

**107 KOSTA BROWNE** 201
*Sonoma Coast, CA, 2022/23*

**108 PATZ & HALL** 80
*Sonoma Coast, CA, 2021/22*

**109 SANFORD** 84
*Sta. Rita Hills, CA, 2022/23*

**110 JOSEPH DROUHIN** 170
*Côte de Nuits-Villages, France, 2022/23*

**111 REGNARD** 18 70
*Bourgogne, France, 2024/25*

**112 NICOLE CHANRION** 63
*Côte-de-Brouilly Beaujolais, France, 2023/24*

> *We are all mortal until the first kiss and the second glass of wine.*
>
> *- Eduardo Galeano, Uruguayan Journalist*

## BORDEAUX

**201 CHÂTEAU LAPLAGNOTTE-BELLEVUE** 85
*Saint Émilion Grand Cru, France, 2022/23*

**202 CHÂTEAU RAUZAN-SÉGLA** 168
*2nd Wine Margaux, France, 2014/15*

**203 CHÂTEAU BATAILLEY** 230
*Pauillac, Bordeaux, France, 2017/18*

**204 CHÂTEAU GLORIA** 135
*Saint-Julien, France, 2022/23*

**205 CHÂTEAU DE PARENCHÈRE** 52
*Bordeaux Supèrieur, France, 2020/21*

**206 CHÂTEAU BELLES-GRAVES** 85
*Lalande de Pomerol, France, 2019/20*

**207 CHÂTEAU DE PEZ** 125
*St. Estèphe, France, 2021/22*

## ITALIAN REDS

**300 BARBERA D'ALBA** 62
*Ca Viola, Piemonte 2022/23*

**302 NEBBIOLO LANGHE** 64
*Vietti Perbacco, Piemonte, 2022/23*

**303 BAROLO** 101
*Damilano, Le Cinque Vigne, Piemonte, 2020/21*

**304 BARBARESCO** 84
*Giuseppe Cortese, Piemonte, 2020/21*

**305 CHIANTI CLASSICO GRAN SELEZIONE** 106
*Antinori, Badia Passignano, Tuscany, 2022/23*

**306 CHIANTI CLASSICO** 15 58
*Castello di Bossi, Tuscany, 2022/23*

**307 BRUNELLO DI MONTALCINO** 130
*Castiglion del Bosco, Tuscany, 2019/20*

**308 BRUNELLO DI MONTALCINO** 250
*Altesino Montosoli, Tuscany, 2017/18*

**309 SUPER TUSCAN** 165
*Tua Rita, Giusto dei Notri, Tuscany, 2020/21*

**311 SUPER TUSCAN** 20 70
*Le Pupille, Poggio Valente, Tuscany, 2023/24*

**312 VALPOLICELLA RIPASSO** 68
*Bertani, Veneto 2021/22*

**313 ETNA ROSSO** 60
*Pietradolce, Sicily, 2022/23*

## INTERESTING REDS

**318 RIBERA DEL DUERO** 67
*Emilio Moro, Spain, 2022/23*

**400 RIOJA** 58
*Finca Valpiedra, Cantos de Valpiedra, Spain, 2020/21*

**401 TINTO DE TORO** 95
*Numanthia, Spain, 2018/19*

**403 CHÂTEAUNEUF-DU-PAPE** 128
*Château St. Cosme, Rhône, France, 2023/24*

**404 DOURO TINTO** 58
*Manoella, Portugal, 2022/23*

**500 MERLOT** 13 50
*Be Human, Columbia Valley, WA, 2021/22*

**501 MERLOT** 130
*Castellare di Castellina, Poggio ai Merli, Tuscany, Italy, 2018/19*

**502 SYRAH** 151
*Isole e Olena, Tuscany, Italy, 2019/20*

## INTERESTING REDS

**503 SHIRAZ** 95
*E&E, Black Pepper, Barossa Valley, Australia, 2015/16*

**504 MALBEC** 13 50
*Graffigna, Centenario, Argentina, 2022/23*

**505 ZINFANDEL** 48
*Grayson Cellars, CA, 2022/23*

**506 CABERNET FRANC** 56
*Tenuta Luisa, Friuli, Italy, 2022/23*

**508 ZINFANDEL** 92
*Rombauer Vineyards, Napa Valley, CA, 2022/23*

**509 PETITE SIRAH** 92
*Robert Biale, Royal Punisher Vineyard, Napa Valley, CA, 2022/23*

## CABERNET + BLENDS

**600 TREANA** 16 62
*Paso Robles, CA, 2023/24*

**601 JOSH CELLARS** 13 50
*CA, 2023/24*

**602 PRIEST RANCH** 25 96
*Napa Valley, CA, 2022/23*

**603 TAKEN WINE CO** 20 78
*Napa Valley, CA, 2019/20*

**604 HEITZ CELLAR** 150
*Napa Valley, CA, 2019/20*

**605 HANNA WINERY** 74
*Alexander Valley, CA, 2022/23*

**606 ROBERT MONDAVI** 86
*Napa Valley, CA, 2021/22*

**607 STAG'S LEAP WINE CELLARS** 146
*Artemis, Napa Valley, CA, 2021/22*

**608 TO KALON VINEYARD CO** 385
*H.W.C., Oakville, CA, 2018/19*

**609 CHARLES KRUG** 130
*Generations, Napa Valley, CA, 2019/20*

**610 FAR NIENTE** 205
*Napa Valley, CA, 2021/22*

**611 NICKEL & NICKEL** 185
*Napa Valley, CA, 2022/23*

**612 O'SHAUGHNESSY** 160
*Napa Valley, CA, 2019/20*

**613 JARVIS** 360
*Napa Valley, CA, 2018/2019*

**614 ORIN SWIFT** 80
*Abstract, Red Blend, CA, 2022/23*

**615 OPUS ONE** 325
*Overture, Napa Valley, CA, 2021/22*

**617 SCHRADER** 192
*Double Diamond, Oakville, Napa Valley, CA, 2022/23*

**618 QUINTESSA** 600
*Rutherford, CA, 2022/23*

**619 OPUS ONE** 755
*Napa Valley, CA, 2022/23*

**620 JUSTIN** 130
*Isosceles, Paso Robles, CA, 2020/21*

**621 ORIN SWIFT** 140
*Papillon, Napa Valley, CA, 2022/23*

**623 JOSEPH PHELPS** 185
*Napa Valley, CA, 2022/23*