EAT DRINK WATCH OSCARS menu
Sunday, February 24, at Nighttown Restaurant

A welcoming cocktail and

**HORS D’ŒUVRES**

*Zorba’s* Select Spanakopita

*Pi’s* Vegetarian Spring Rolls

*Hannibal Lecter’s* Andouille Sausage w/ Puff Pastry (no fava beans please)

**SALAD**

*The Peter O’Toole* - a House Salad (eight Oscar nominations but no gold. Now the indignation of a salad named after him)

**DINNER SELECTIONS**

*Daniel Day-Lewis’* DUBLIN LAWYER  
A house specialty of lobster meat sautéed in a mild cayenne pepper butter cream sauce with mushrooms, scallions, Irish whiskey, and served with rice pilaf

*Richard Parker’s* PRIME RIB  
Slow roasted certified Angus beef rib eye served with crème fraîche mashed potatoes, fresh vegetables, and natural juices

*W.C. Field’s* CHESAPEAKE CRABBY CAKES  
Maryland jumbo lump crab cakes with mashed potatoes, red rémoulade, and honey chipotle

*Quvenzhané Wallis’* CHICKEN SPECIAL  
Oven-roasted chicken breast stuffed with chèvre (goat) cheese, roasted shallots, and walnuts; served with a sun dried cherry compote and Saba balsamic, crème fraîche mashed potatoes, and steamed asparagus

*Omar Sharif’s* HALLOUMI KEBOBS (vegetarian)  
Skewered Cyprian sheep & goat’s milk cheese, grilled vegetables, and chive oil. Served with rice pilaf

*Ang Lee’s* SECRET VEGAN OPTION will be available upon request.

**DESSERT**

A selection of gourmet *Palme d’Or petits fours* compliments of ZOSS The Swiss Baker