



MAH YEAR'S EVE CELEBRATION.

The Best Place To End The Year Is The Year-Round Party Place

Special 3-course New Year's Eve dinner

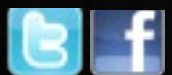
Festive decorations and party favors

Midnight champagne toast

All just \$39/person plus tax and gratuity

RESERVE NOW! 757-437-8030

Mahi  **Mah's**
SEAFOOD RESTAURANT & SUSHI SALOON



MahiMahs.com

MAH YEAR'S EVE DINNER MENU 2011

FIRST COURSE

James River Oysters – Fresh Local James River Oyster on the Half Shell
with Raspberry Champagne Mignonette

Tempura Fried Shrimp – Crispy Jumbo Tempura Fried Gulf Shrimp with Wasabi Ketchup

Crispy Bacon Wrapped Goat Cheese Stuffed Dates – Creamy Goat Cheese
filled Sweet Sundried Dates stuffed wrapped in Crispy Smokey Bacon

Dang's NYE Sushi Roll - Rolled inside

SECOND COURSE

Beet Salad with Walnuts, Escarole, Arugula and Gorgonzola cheese

Caesar a la Mah's-Fresh Romaine Lettuce with Grilled Garlic Crostini,
Shaved Parmesan Cheese and Tuscan Caesar Dressing

Pumpkin Crab Bisque – A Smooth Rich Bisque of Pumpkin and Fall Vegetables
topped with Sweet Blue Crab Meat

THIRD COURSE

Cornflake Fried Crab Cakes with Apple Chutney, Sweet Potato Puree and Lemon Pepper Asparagus

Seared Filet of Beef topped with Cranberry Demi Glaze and Roasted Winter Vegetables

Stuffed Shrimp with Champagne Lobster Cream Sauce Fingerling Potatoes and Brocolini

Sushi Tuna Tower – Fresh Spicy Tuna, Crab, Avocado, Daikon, Caviar, Rice and Scallions

FOURTH COURSE

Apple Bread Pudding with Crème Anglaise – A Moist and Delicious
Southern Tradition Sage Spiced Apple Tartlet

Chocolate Wafer and Mousse Tower – Layers of tin Chocolate Cookies and Chocolate Mousse

Espresso Crème Brulee – A Classic Dessert with a Caffeinated Kick