

# NEW YEAR'S EVE 2018

\$55 per person

## 1<sup>st</sup> Course

(choose one)

### StoneRose Salad

*Mixed Field Greens, Wisconsin Sharp Cheddar, Candied Pecans, Apples & Cider Vinaigrette*

### French Onion Soup

*Served Traditionally with Gruyere Crouton*

### Caesar Salad

*Baby Romaine Leaves, Fresh Peeled Piave Cheese, Creamy Caesar Dressing & Dark Pumpernickel Croutons*

### Tomato Basil Soup

*Basil Oil Drizzle*

### Roasted Beet Salad

*Baby Arugula, Roasted Beets, Goat Cheese, Red Onion, Walnuts, Honey Dijon Vinaigrette*

## 2<sup>nd</sup> Course

(choose one)

### Calamari

*Sweet & Spicy Chili Glaze, Shredded Carrots, Serrano Peppers, Scallions, Sesame Seeds & Black Mayo*

### Roasted Brussels Sprouts

*Parmesan Cheese, Brussels Sprouts, Balsamic Reduction*

### Short Rib Polenta Bruschetta

*Shredded Braised Beef Short Rib Over Crispy Polenta, Scallions, Balsamic Reduction*

### Burrata

*Arugula, Prosciutto, Burrata, Grilled Salt Loaf, Balsamic Reduction*

## 3<sup>rd</sup> Course

(choose one)

### Pan Seared Diver Scallops

*Parmesan Truffle Risotto, Asparagus, Bacon Cream Sauce*

### Braised Beef Short Ribs over Mac & Cheese

*Braised Grass Fed Beef Short Ribs with Market Vegetable & Classic Homemade Mac & Cheese*

### Boz Strip Steak

*Truffle Mashed Potatoes, Green Beans, Serrano Butter, Pan Jus*

### Wasabi Pea Crusted Yellowfin Tuna

*Wasabi Mashed Potatoes, Green Beans, Asparagus, Cherry Tomatoes, Soy Sauce Reduction*

### Salmon Bucatini

*Hand-made Bucatini, Salmon, Cherry Tomatoes, Green Beans, Spinach, White Wine Sauce*

## Desserts