

New Years Eve

PRE FIXE MENU

Specialty Five Course Dinner & Complimentary Glass of Champagne
\$80 Per Person, Tax & Gratuity Not Included

Hors d'oeuvres

Caviar, Boursin & Dill on blini
Filet & Brie Crostini with caramelized onions
Prosciutto-Wrapped Pear with wildflower honey

Appetizer (CHOOSE ONE)

Butternut Squash Bisque juniper creme fraiche, pepitas & rosemary
Jumbo Shrimp Cocktail fresh horseradish cocktail sauce
Yellowfin Tuna Carpaccio pickled shallot, olives, fried capers & baguette crisps
Savory Apple Chevre Tart roast fennel, shallots & fig jam
Short Rib Dumplings soy sauce jus, chili oil & scallion

Salad

Endive, Frisee & Arugula with shaved beets, feta & candied walnuts, honey mustard dressing

Entree (CHOOSE ONE)

Parisian Gnocchi
delicata squash, broccolini, cranberry brown butter sauce & burgundy truffle
Seared Halibut
pan chowder, bacon, potatoes & watercress
Crab & Shrimp Cakes
fennel & parsley salad, french fries, roasted garlic tartar sauce
Lobster Papardelle
swiss chard, lobster cream sauce & parmesan
Veal Osso Bucco
parmesan grits, crispy brussels sprouts, braising jus & horseradish gremolata
Duck Confit
fingerling potatoes & bok choy, plum sauce
Surf & Turf: Half 8 oz Lobster Tail & Grilled 5 oz Filet
duchess potatoes, broccoli rabe, red wine reduction & smoked garlic butter (+ \$10)

Dessert Sampler

with coffee or tea