

New Year's Eve Menu

A five course complete dinner with a complimentary glass of champagne
with choice of soup or salad, entree, & seasonal dessert sampler
\$85 per person

HORS D'OEUVRE

Curried Yellowfin Tuna & Caviar Tart

Boursin Crostini *with prosciutto di parma*

Blue Corn Tostada *with avocado mousse & green pico de gallo*

APPETIZERS (CHOOSE ONE)

Creamy Butternut Squash Soup *Pepita & rosemary*

Jumbo Lump Crab & Cauliflower Bisque *Chive & brown butter croutons*

Shrimp Cocktail *Cocktail sauce & lemon*

Beef Carpaccio *Pickled shallot, olives, fried capers & baguette crisps*

Potato & Cheddar Pierogies *Rosemary sour cream, apple butter & caramelized onion*

SALAD

Frisee, Watercress & Arugula *With chevre, candied walnuts & honey mustard dressing*

ENTREES (CHOOSE ONE)

Crab & Shrimp Cakes *French fries & fennel parsley salad, roasted garlic tartar sauce*

Parisian Gnocchi *Delicata squash, roasted brussels sprouts & cranberry brown butter sauce
& perigord truffle*

Seared Halibut *Pen chowder, bacon, potatoes & watercress*

Lobster Papardelle *Swiss chard, lobster cream sauce & garlic bread crumb*

Braised Short Rib *Roast delicata squash, broccoli, pearl onions & braising jus*

Crispy Duck Confit *Mushroom risotto & green olive-prune relish*

Grilled 6 oz Top Sirloin & Half Lobster Tail *Duchess potatoes, broccoli rabe, braising jus
& marjoram butter, +\$10*

SEASONAL DESSERT SAMPLER, *with* COFFEE OR HOT TEA

White Chocolate Pumpkin Cheesecake *Graham cracker crust*

Dark Chocolate Creameux *Brownie bites*

Pecan Pie Bar *Shortbread crust*

Apple Cake *Pecan crumble*

V - Vegetarian GF - Please tell your server if you need this dish prepared gluten free

Many of our dishes have nuts or raw ingredients that some people may be sensitive to.
Alert your server to any serious allergies. 20% gratuity will be added to parties of 6 or more.

