

NEW YEARS EVE CELEBRATION



PRIX FIXE DINNER

5:00PM TO 8:00PM \$65 PER PERSON

*8:00PM TO 11:00PM \$85 PER PERSON
(COMPLIMENTARY CHAMPAGNE TOAST AT MIDNIGHT)*

STARTER COURSE

Choice of:

NYE HOUSE SALAD

Field Greens, Dried Cranberries, Candied Walnuts, Brie Cheese, Red Wine Vinaigrette

CAESAR

Crisp Hearts of Romaine, Classic Dressing, Croutons, Shaved parmesan

CLASSIC CAPRESE

Sliced Mozzarella Cheese, Beefsteak Tomatoes, Fresh Basil, Capers, Balsamic Reduction, Cracked Black pepper

ENTRÉE COURSE

Choice of:

SEVEN GRAIN MUSHROOM RISOTTO

Sautéed Gaba Rice, Farro Wheat, Wheat Berries, Spelt, Bulghur, Pearled Barley and Buckwheat Groats in a Rich Tomato, Vegetable Broth with Shaved Fennel and Forest Mushrooms.

LEMON CHICKEN

Crisped Skin, Frenched Chicken Breast, Lemon Thyme Jus, Sour Cream Whipped Potato, Haricot Vert

TENDERLOIN OF BEEF & MAINE LOBSTER TAIL

6oz Filet of Beef with Oven Baked Maine Lobster
Blistered Asparagus & Baby Carrot, Whipped Potato, Sauce Espagnole, Drawn Butter

GRILLED ATLANTIC SALMON

Garlicky Green Beans, Whipped Potato, Sauce Maltese

DESSERT COURSE

Choice of:

ULTIMATE CHOCOLATE CAKE

Layers of Chocolate Mousse, Chocolate Butter Cake, Chocolate Ganache

KEY LIME PIE

Whipped Cream, Graham Cracker Crust

RASPBERRY WHITE CHOCOLATE CHEESECAKE

Raspberry Coulis



**Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.*

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection.