

New Year's Eve 2017

Appetizers

Lobster & Corn Chowder

Basil Oil

Mixed Organic Salad

Champagne Vinaigrette, Shaved Parmigiano-Reggiano

Roasted Red Beet Salad

Goat Cheese, Bacon, Orange Segments, Roasted Pistachios

Pan Steamed Mussels

White Wine, Butter, Grilled Ciabatta

Smoked Salmon Deviled Eggs

Caviar, Candied Bacon, Micro Greens

Entrees

Port Wine Braised Boneless Short Ribs

Yukon Gold Potatoes, Haricot Verts

Mushroom Ravioli

Haricot Verts, Parmesan Truffle Broth

Petite Filet Mignon & Shrimp

Bacon & Gruyere Twice Baked Potato, Asparagus, Duo of Sauces

Goat Cheese Pan-Roasted Organic Chicken

Maple Squash Puree, Asparagus, Red Wine Vinegar Reduction

Seafood Stuffed Flounder Filet

Sautéed Spinach, Lobster Nage

Dessert

Triple Chocolate Peppermint Cheese Cake

“Champagne & Caviar”

Passion Fruit Pearls (faux caviar) and Champagne Sorbet

Classic Crème Brûlée

Plum Bread Pudding

Brandy Icing

\$65 per person

~ Executive Chef Jeff Russell ~

*This menu item consists of meat, shellfish or fresh eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/ or virus. Consuming raw or uncooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.