



New Years Eve Menu

Four Course Dinner \$85 per Person

First Course Amuse Bouche:

Roasted Sweet Potato, Bourbon Infused Fig, Spiced Walnut, Grand Marnier Meringue

Second Course Choice of:

Roasted Beet Carpaccio

Savory Goat Cheese Bread Pudding, Arugula, Candied Almonds, Truffle Balsamic Drizzle

Pan Seared Sea Scallop

Butternut Squash Purée, Maple ginger Glaze, Watercress, Crispy Prosciutto

Wild Mushroom Arancini

Creamed Spinach, Parmesan, Fresh Herbs, Carrot

Third Course Choice of:

Grilled Black Angus NY Strip

Blue Cheese Dauphinoise, Roast Baby Carrots, Horseradish Cream Sauce

Crispy Skin Salmon

Herbed Couscous, Spicy Harissa Broth, Garden Vegetables, Tzatziki sauce

Pan Roasted Duck Breast

Leg Confit, Potato Parsnip Silk, Cider Braised Cipollini Onion, Black Berry Demiglace.

Stuffed Acorn Squash

Curried Lentil Stew, Carrot Ginger Puree, Apple Chutney, Red Pepper Coulis

Fourth Course Dessert Buffet:

Pick From Chef's Selection of Assorted Desserts