

NEW YEAR'S EVE MENU DECEMBER 31st 2019

\$80.00 plus tax and gratuity

Amuse Bouche

Toasted Almond & Goat Cheese stuffed Date drizzled with Wild Honey

Appetizers (choose 1)

Shrimp & Crab Remoulade in Boston Bibb Lettuce

Flash Fried Oysters "Bordelaise Style" with Garlic Cream Sauce

All Natural Chicken Breast Medallions with a Chardonnay Mushroom sauce

Cheese Tortellini with Roquefort Cream

Soup or Salad (choose 1)

Gulf Shrimp Bisque with Truffle Croutons

Classic Iceberg Wedge with Blue Cheese dressing and Crumbles, Chopped Tomatoes and Bacon Bits

Classic Caesar Salad with Herb Croutons and Shredded Parmesan

Roasted Beet, Goat Cheese & Onion Salad with Bacon Vinaigrette

Entrees (choose 1)

Slow Braised Australian Lamb Shank, Mashed Potatoes and Root Vegetables

Crab Stuffed Jumbo Shrimp, Lemon Herb Risotto, Haricot Verts and Orange-Butter Sauce

Pan Seared Duck Breast, Cornbread Stuffing, Candied Yams and a Cherry Port Wine Reduction

Seared Diver Scallops over Black Truffle Risotto with Grilled Asparagus

8oz Prime Filet with Creamy Buttermilk Mashed Potatoes, Haricots Verts and Rich Demi Glace

4oz Prime Filet of Beef and 6oz Butter Poached Lobster Tail with Creamy Mashed Potatoes, Asparagus

Desserts (choose 1)

Flourless Chocolate Torte with Raspberry Sauce (gluten free)

New York Style Cheesecake with Strawberry Topping

Warm Apple Cranberry Cobbler with Vanilla Cream Anglaise

plus

Complimentary Chocolate Covered Strawberry and Champagne Toast