



New Years Eve 2017

Appetizers

Lobster Rockefeller

Topped with Browned Hollandaise Topped with Pancetta

Or

Duck Confit Flautas

With Roasted Jalapeno and Tomato Salsa
Pomegranate Guacamole and Shredded Cabbage

Or

Baklava Baked Brie

Phyllo Wrapped Brie with Pistachios and Orange Cardamom Honey

Soup or Salad

Roasted Tomato and Sharp Cheddar Gnocchi

With Pesto Crème Fraiche

Or

Champagne Vinaigrette Salad

Baby Greens Tossed with Champagne Vinaigrette, Goat Cheese Crumbles
Candied Pecans, Grapefruit Segments and Avocado

Entrees

Grilled Filet Mignon

Port Reduction Demi-Glace, Truffle Oil Sautéed Portobellos Mushrooms and Smoked Gouda Mashed Potatoes

Or

Seared Muscovy Duck Breast with Orange Scented Demi-Glace Sauce

Served with Wild Rice Pilaf

Or

Seared Sea Scallops with Sambuca Creamed Spinach

With Butternut Squash Creamy Risotto, Tomato Confit

Asparagus and Artichoke Hearts

Or

Australian Walnut Encrusted Rack of Lamb

With Maytag Blue Cheese Demi-Glace and Smashed Yukon Gold Potatoes with Rosemary Crème Fraiche

Or

Butternut Squash Mascarpone Risotto

Creamy Risotto with Roasted Tomato Confit, Asparagus, Crimini Mushrooms,
and Artichoke Hearts on a Bed of Braised Arugula

Desserts

Chocolate Mousse Trio

Grand Marnier Dark Chocolate, Kahlua Milk Chocolate
and Chambord White Chocolate Mousses

Or

Three Berry Napoleon

Puff Pastry Layered with Lemon Curd and Berries Macerated in Orange Cognac

(\$79.00 Per Person Plus Tax and Gratuity)