

NEW YEAR'S EVE FOUR COURSE DINNER

+ Choice of +

FIRST COURSE

SEAFOOD BISQUE

Buttery lobster base, shrimp, scallop, lump crab

MAPLE PECAN BRIE

Puff pastry and gourmet crackers

SHRIMP COCKTAIL

Jumbo shrimp, cocktail sauce, lemon

SECOND COURSE

CAESAR SALAD

Romaine, croutons, shaved parmesan, Caesar dressing, parmesan cup

FRIED BRIE SALAD

mixed greens, fresh berries, fried brie, toasted pecans, honey balsamic vinaigrette. Add: chicken \$17, shrimp \$18, salmon \$20 \$14

WEDGE SALAD

Quarter Iceberg, Diced Tomatoes, cheddar cheese bacon, fried Onions, & buttermilk ranch dressing

THIRD COURSE

PECORINO CRUSTED CHICKEN

Saffron risotto, sautéed spinach, creamy lemon sauce \$22

PARMESAN ENCRUSTED VEAL CHOP

Seared veal chop, saffron risotto, cherry tomatoes, sautéed spinach, prosciutto, lemon-sage cream sauce

CRAB STUFFED SALMON

Saffron risotto, corn, cherry tomatoes , English peas, corn, leeks-tarragon, cream sauce

BEEF TENDERLOIN

Sliced beef tenderloin, dauphine potatoes, root vegetables, veal demi-glaze

FOUR COURSE

CHOCOLATE CRÈME BRÛLÉE

Whipped Cream, Fresh Berries, mint \$10

STRAWBERRY NAPOLEON

puff pastry, pastry cream and fresh strawberries

DOUGHNUT BREAD PUDDING

Creme la glaze, caramel sauce, candied pecans, ice cream

\$68 PER PERSON

