

NEW YEAR'S EVE

welcome 2019!

\$50 per person

FIRST COURSE

~choice of one~

Mushroom Strudel

cremini, porcini & shiitake, caramelized onion, goat cheese, tomato cream

Pork Terrine

bacon wrapped, served chilled, fruit jelly, mustard, parsley salad

Steak Tartare

hand chopped tenderloin served raw, capers, onions, basil, pita chips

SECOND COURSE

~choice of one~

Potato & Leek Soup

fried Brussels sprouts, lemon & chives

Greens

grape tomatoes, avocado, cucumber, herb Dijon vinaigrette

Roasted Root Vegetables

*chilled parsnips, carrots & beets, feta cheese, red onion, fried garbanzo beans,
balsamic vinaigrette*

MAIN COURSE

~choice of one~

Stuffed Acorn Squash

*Lebanese seven spice dusted & roasted, caramelized onion, mushrooms, long grain rice,
red lentils, cumin, crispy fried onions, watercress*

Atlantic Sole

sauteed gulf shrimp, saffron rice, fried sweet peppers, Hollandaise, Kalamata olives

Chicken Kiev

*Panko breaded & fried, garlic & herb butter stuffed, wild rice, cous cous,
roasted root vegetables, kale, lemon zest*

Angus Filet Mignon

*herb dusted & grilled, tri-colored carrots with honey & rosemary,
ginger beer battered onion rings, salsa verde*

add

butter poached Maine lobster tail & drawn butter, \$30

4 oz. hard-seared Foie Gras medallion, \$25

~while they last~

DESSERT

~choice of one~

Chocolate Almond Flourless Cake

whipped cream cheese

Bourbon - Vanilla Bean Crème Brûlée

cranberry, orange & walnut compote

Blueberry Mint Sorbet

fresh berries

Consuming raw or under cooked eggs, poultry, meat, or shellfish may increase your risk of food borne illness.
Ask your server about those items that are served raw or undercooked. ~ We fry with peanut oil.



