



# NEW YEARS EVE 2020



## *First Course*

Lobster Bisque

or

Crisp Pork Belly Medallions over Jalapeno and Apple Slaw  
Drizzled with Smokey Chipotle Sauce

## *Second Course*

Bibb Lettuce with Toasted Pine Nuts, Crispy Thick Cut Bacon,  
Danish Bleu Cheese and Marinated Heirloom Tomatoes

## *Third Course*

### **Filet Mignon Oscar Style**

A 10oz Filet, Aged and Hand Cut, Topped with Succulent  
Lump Crab and Smothered in Béarnaise Sauce. Served with Roasted Garlic  
Herb Mashed Potatoes and Roasted Asparagus

### **Halibut Filet**

Sweet Halibut Topped with an Italian Style Heirloom Tomato Relish.  
Served with Risotto and Sautéed Swiss Chard

### **Duck Breast A L' Orange**

Tender and Juicy Duck Breast Seared and Basted in a Light and  
Tangy Orange Sauce, Served Over Roasted Garlic and Goat Cheese Polenta.  
Served with Green Bean Amandine

### **Pork Osso Bucco**

Braised Pork Leg Shank in a Rich and Flavorful Tomato Sauce Served with Garlic  
Mashed Potatoes and Roasted Rainbow Carrots

### **Quinoa Stuffed Portabella Mushroom**

Italian Style Quinoa Stuffed Portabella Mushroom Cap on a Bed of Wilted  
Spinach and Served with a Truffled Cauliflower Au Gratin

## *Fourth Course*

Gold Dusted Chocolate Deluxe Cake

or

Mango Guava Cheesecake

**\$74.95 Per Person Plus Tax & Gratuity**

**Call 352-430-4101 for Reservations**

Menu Available for Children 12 and under