



New Year's Eve 2024

First Course

*Bibb Lettuce with Hardboiled Egg, Crispy Pancetta
Marinated Heirloom Tomatoes and Fried Shallots
Served with Danish Smoked Blue Cheese Dressing*

Second Course

Choice of

Lobster Bisque

or

Cranberry Chutney Crostini with Brie Cheese

Third Course

Choice of

Filet Mignon

*10oz Filet Mignon, Aged and Hand Cut, Topped with Caramelized Onions
Cremeni Mushrooms and a Creamy Peppercorn Sauce
Served with Roasted Garlic & Herb Mashed Potatoes and Roasted Asparagus*

Halibut

*Freshly Caught Halibut Filet, Seared and Topped with a Mango Citrus Relish
Served with Coconut Lime Risotto and Roasted Baby Carrots*

Pork Osso Bucco

*Fall off the Bone Tender Pork Shank in a Rich and Flavorful Tomato Demi Sauce
Served over Garlic Mashed Potatoes and Roasted Broccolini*

Duck Breast

*Tender and Juicy Duck Breast, Seared and Basted in a Blood Orange and Thyme Glaze
Served over Goat Cheese Polenta and Roasted Root Vegetables*

Vegetarian Quinoa Medley

*Italian Style Quinoa Tossed with Sauteed Zucchini, Yellow Squash, Cherry Tomatoes
Red Onion, Butternut Squash, and Roasted Red Peppers
Drizzled with a Balsamic Glaze*

Fourth Course

Choice of

Gold Dusted Triple Chocolate Mousse Cake

or

Chocolate Caramel Pecan Cheesecake

\$85.00

Plus Tax and 20% Service Charge

Consuming Raw or Undercooked eggs, animal meats, seafood or shellfish could be potentially hazardous to your health