

New Years Eve

MENU

Course One

Smoked Duck Breast

Smoked duck served on a risotto cake topped with a blackberry spiced reduction

Seared Scallop

Seared scallop on top of a fried green tomato with an arugula, leek, pancetta, & parmesan cheese crema

Course Two

Grilled Caesar Salad

Grilled romaine, blistered tomatoes & a sundried tomato Caesar dressing

Mixed Green Salad

Mixed greens, dried cherries, cucumber, carrots, feta cheese, & raspberry vinaigrette

Course Three

Whole Maine Lobster

1.5 lb Maine lobster served with a twice baked potato & grilled asparagus

Lamb Shank

Braised lamb shank served with English pea whipped potatoes & grilled asparagus

Beef Wellington

Beef tenderloin, duxelles, prosciutto, wrapped in puff pastry served with a demi glace, twice baked potato, & grilled asparagus

Porcini & Portabella Mushroom Ravioli

Mushroom ravioli with a mushroom cream sauce & English peas

Course Four

Flourless Chocolate Cake

Chocolate cake with an espresso chantilly cream & blackberry sauce

Hazelnut & Chocolate Crème Brûlée

\$105 PER PERSON

One choice per course