

New Year's Eve 5 Course Prix Fixe Menu

\$115/person

includes 1 bottle of wine or champagne per couple + NYE hats & horns + Photo Area

appetizer {choose one}

Hummus & Veggies^{gf} – Spinach & Artichoke Flatbread – Cranberry Jalepeno Bruschetta – Cowboy Caviar^{gf}

starter {choose one}

Crab Bisque - French Onion Soup^{gf} – Greek Salad^{gf} – Chef's Caesar Salad^{gf} no croutons

palette cleanser

Strawberry Ginger Sorbet & Champagne^{gf}

entrée {choose one}

Beef Filet^{gf}

(10 oz bacon wrapped filet mignon, leak & Irish Cheddar mashed potatoes, brocolini w/ red wine demi & beurre blanc sauces)

Butternut Squash Ravioli

(roasted red pepper tomato sauce, + Grilled Chicken or Shrimp, garlic bread)

Pork Chop

(grilled bone in 14 oz chop stuffed with apple stuffing & roasted vegetables topped with fig demi glaze & beurre blanc)

Seafood Risotto^{gf}

(scallops, seabass, black tiger shrimp in garlic parmesan risotto, peas, carrots & scallions)

dessert {choose one}

Eggnog Cheesecake – Dulce Le Leche Lava Cake

Vanilla Crème Brulee^{gf} – Dark Chocolate Raspberry Mousse Parfait^{gf}