

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

Champagne/Brut/Prosecco

Moscato

Rose

Pinot Grigio

Sauvignon Blanc

Chardonnay

White Blend

Red Blend

Pinot Noir

Cabernet

Merlot

Malbec

appetizer {choose one}

Bacon Wrapped Scallops^{gf} – Pork Gyoza in Ponzu Sauce – Fig & Bleu Cheese Bruschetta – Black Eyed Pea Dip^{gf}

starter {choose one}

Lobster Bisque^{gf} - French Onion Soup^{gf} – Beet & Goat Cheese Salad^{gf} – Chef's Caesar Salad^{gf} no croutons

palette cleanser

Strawberry Ginger Sorbet & Champagne^{gf}

entrée {choose one}

Grilled Filet Oscar^{gf}

(bacon wrapped filet mignon topped with jumbo lump crab meat & bearnaise sauce over a bed of rice pilaf)

Butternut Squash Ravioli

(sautéed spinach in a brown butter sage sauce, + Grilled Chicken or Shrimp, garlic bread)

Stuffed Pork Chop

(pork belly baby baker potatoes, brocolini topped with fig demi glaze & beurre blanc)

Chicken Marsala^{gf}

(mushroom marsala sauce, dutchess potatoes, green bean almondine)

dessert {choose one}

Gingerbread Cheesecake – Dulce Le Leche Lava Cake

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