

THE MUSTARD SEED CAFÉ

NEW YEAR'S EVE DINNER

WINE TASTING W/ CAPRA COLLINA WINERY

5 COURSE PRIX FIXE MENU \$55

APPETIZER COURSE (CHOICE OF ONE)

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| Crab Cakes | \$9 |
| Sweet, tender blue crab, seasoned and lightly breaded. Served with house made spicy lemon aioli | |
| 🌱🌾 Hearts of Palm | \$8 |
| Gluten free breaded tender hearts of palm provide a crab like texture while nori and Old Bay gives a Maryland-style crab cake taste to these delicious mock crab cakes. Served with house spicy lemon aioli | |
| 🌱 Balsamic & Basil Bruschetta | \$6 |
| Fresh, vine-ripe tomatoes, garlic and basil on Beach Lake Bakery crostini topped with balsamic glaze + GF without crostini can sub house quinoa pizza crust, or tortilla corn chips | |
| 🌱🌾 Shrimp Cocktail w/ housemade sauce | |
| Wild caught jumbo shrimp cooked until tender and served with our zesty house cocktail sauce and lemon wedges | |

SOUP COURSE (CHOICE OF ONE)

- 🌱 Zuppa Toscana**
- 🌱🌾 Roasted Butternut Squash**

SALAD COURSE (CHOICE OF ONE)

- Fresh Green Dinner Salad**
- Caesar Salad**
+ GF without croutons

PRICE INCLUDES WINE TASTING AND A COMPLEMENTARY GLASS OF WINE

ENTRÉE COURSE (CHOICE OF ONE)

Mascarpone and Spinach Stuffed Chicken Breast

Breaded and pan fried organic chicken breast stuffed with mascarpone cheese, roasted red peppers and fresh spinach. Finished with a white wine cream sauce.

GF Grilled Lamb Chops

New Zealand lamb chops with a ginger Thai chili sauce over Mango salsa, served with house potato and seasonal vegetable

V GF Sweet Potato and Kale Ravioli

House made gluten free ravioli filled with a savory sweet potato and kale stuffing, served with a pesto cream sauce and topped with toasted pine nuts

V GF Roasted Stuffed Butternut Squash

Local butternut squash perfectly roasted and stuffed with a wild rice, cranberry, walnut, and gluten free herb stuffing, finished with a flavorful herb gravy and served with vegetable risotto and seasonal vegetable

Parmesan Encrusted Scallops

Pan fried sea scallops encrusted in a seasoned parmesan and panko coating topped with a dijon horseradish cream sauce. Served with a vegetable risotto and seasonal vegetable

\$22

Sesame Encrusted Ahi Tuna

Wild caught Ahi Tuna filet encrusted with sesame seeds and pan fried. Served over a Thai coconut cream sauce and topped with pickled daikon radish

GF Beef Roast with Bearnaise Sauce

Slow roasted Fertile Valley Farm beef roast, Thinly sliced and finished with a creamy Bearnaise sauce. Served with house potatoes and seasonal vegetable

Roasted Sliced Pork Tenderloin

Slow roasted sliced pork tenderloin with an apple, sausage, and cranberry stuffing topped with a maple gravy served with house potatoes and seasonal vegetable

Crab Stuffed Salmon

Wild caught salmon stuffed with tender blue crab and topped with a lemon Beurre Blanc served with house potatoes and seasonal vegetable

DESSERT COURSE (CHOICE OF ONE)

Creme Brulee

Chocolate Raspberry Cheese Cake

V GF Apple Crisp

V GF Chocolate Coconut Truffle

GF DF Flour-less Chocolate Torte