



NEW YEARS EVE TASTING MENU

3 courses \$49

4 courses \$57

choose one per course - 4 course includes dessert

First

Roasted Beet Salad

baby greens, local goat cheese, candied pecans,
lemon vinaigrette

Baby Spinach Salad

bosc pear, roasted mushrooms, blue cheese,
tomato-bacon vinaigrette

Warm Spice Salad

baby greens, poached pear, dried cranberry,
warm spice vinaigrette

Second

Vegetarian Wild Mushroom Risotto

wild mushroom ragu, parmesan,
scented with truffle

Braised Beef Rib

baked polenta, tomato fondant, sauce bordelaise

Crispy Tempura Fried New Year Roll

fresh tuna, wasabi aioli, cucumber, avocado

Chicken Potstickers and

Sauteed Shrimp

sweet chili glaze, sweet soy, hot mustard

Third

Pan Seared Lobster

fumé blanc, roasted dill potatoes, broccoli,
puff pastry

Grilled Beef Tenderloin

garlic mashed potatoes, roasted carrots, broccoli,
charred leeks

Crab and Shrimp Stuffed

Flounder Roulade

roasted potatoes, spaghetti squash,
cauliflower, spinach

Dijon and Garlic Crusted Lamb Rack

celeriac mashed potatoes, roasted parsnips,
brussels sprouts

Sweet Ending

Chocolate and Croissant

Bread Pudding

vanilla anglaise, fresh berries

Warm Apple Empanadas

Salted caramel gelato, candied pecans

Champagne Pound Cake

Wild berry sorbet, champagne glaze

