

# New Year's Eve Dinner

*Includes one glass of champagne – Served from 4pm to 9pm*

## *First Course*

### **Antipasto**

Prosciutto Italiano—Salami San Genaro—Pecorino Calabro—Fontina—Fig Jam—Melon—Crostini

## *Second Course*

### **Lobster Bisque**

Lobster Morsels—Fresh Clipped Chives—Crème Fraiche—Fennel

## *Third Course*

*Please Choose One*

### **Pepper Crusted Chateaubriand 54.95**

Tenderloin Filet—Jumbo Prawns—Cheddar Chive Whipped Yukon Potatoes—Grilled Delta Asparagus

### **Napa Sonoma Chicken 43.95**

Prosciutto Wrapped Stuffed Chicken Breast—Spinach—Sundried Tomato—Pine Nuts—Mozzarella Cheese—Roasted Cherry Beurre Blanc—Mash Potatoes—Roasted Baby Carrots

### **Grilled Ribeye 52.95**

Grilled Certified Angus Beef Ribeye—Crab Cake—Twice Bake Potato—Broccolini—Baby Carrots

### **Lobster Tail Oscar 65.95**

Poach Lobster Tail—Jumbo Lump Crab Cake—Béarnaise—Baby Roasted Potatoes—Snow Peas—Roasted Cherry Tomatoes—Brown Butter

## *Fourth Course*

*Please Choose One*

### **Rustic Apple Gallette**

Handcrafted Apple Tart—Flaky Puff Pastry—Crème Caramel Sauce

### **Opera Chocolate Cake**

French Almond Sponge Cake—Light and Dark Layers of Chocolate Ganache—Infused with Coffee Glaze—Luxardo Cherry

*Ask your server about A-la-Carte pricing*

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