



Celebrating New Year's Eve 2020

A glass of our Champagne Paul Danguin - A votre santé!

First course selections: Creamy lobster bisque.

OR

Pan-seared foie gras de canard, honey-raisin demi-glace, lingonberry coulis.

OR

Super jumbo lump crab stuffed avocado Sauce Louis.

Second course: Garden salad of organic locally-grown spring mix and micro-greens, candied pecans and walnuts, orange segments, pomegranate arils, raspberry vinaigrette.

Third course choices: Rack of Lamb, herbes de Provence-Dijon mustard crust, Port wine sauce.

OR

Beef Wellington: Filet mignon topped with foie gras & mushroom duxelle in pastry, Cognac-Green peppercorn sauce.

OR

Baked Maine lobster tail, vanilla beurre blanc with Arborio gruyere risotto.

Fourth course choices:

La Galette des Rois / King's Cake

Almond cream filled pastry, creme anglaise, fresh berries.

OR

Poire Belle Helene: vanilla bean poached pears, vanilla ice cream, dark chocolate ganache, Chantilly, toasted almonds.

OR

Assiette de fromages: imported artisanal cheese plate.

\$144.00 per person

Includes piano & bass jazz duo entertainment and party favors - *not including tax and gratuity*

Early seating between 5 & 6 p.m. \$ 124.00 per person*

*(excludes entertainment & party favors)

755 12th Avenue South at Crayton Cove, Naples, Fla. 34102