

Tuesday, December 31, 2019
NEW YEAR'S EVE
at The Log Cabin

FIRST COURSE

Sautéed BUTTERNUT SQUASH RAVIOLI
with Sage Brown Butter
herbs & toasted pecans

Bacon Wrapped GEORGIA QUAIL
Boneless Grilled Organic Breast of Quail
cilantro chipotle barbeque sauce

Smoked NOVA SCOTIA SALMON Crostini
Mascarpone cream cheese, basil pesto, arugula

Wild Texas GULF SHRIMP CEVICHE
cilantro, lime & avocado

Crispy Fried APALACHICOLA OYSTERS
tri-citrus aioli

SOUP & SALAD

VERMONT SALAD
baby lettuces, Granny Smith apples, dried cranberries,
gorgonzola, toasted pecans, maple Dijon vinaigrette

GULF COAST SEAFOOD BISQUE
blue crab, shrimp & crawfish
oyster crackers

ENTREES

Sautéed Chesapeake Bay Style CRAB CAKE
Traditional Maryland Jumbo Lump Crab Cake
grilled asparagus, parmesan whipped potatoes,
Creole remoulade

Horseradish Crusted
WILD ALASKAN HALIBUT
lobster burre blanc, basmati rice,
sautéed broccolini

Pan Seared Massachusetts
DIVER SCALLOPS
Mediterranean couscous, grilled asparagus,
sweet & savory fig walnut butter

USDA Prime BEEF TENDERLOIN "Steak Diane"
Classic Sherry, Dijon & Peppercorn Sauce
mushrooms, parmesan whipped potatoes & asparagus

Grilled Joyce Farms BREAST OF PHEASANT
Free Range, Organic North Carolina Pheasant
maple bourbon glaze, savory sweet potatoes,
sautéed spaghetti squash, forest mushrooms

Fettuccini with FOREST MUSHROOMS
& PECORINO ROMANO
cremini, white trumpet, shitake & oyster mushrooms
fresh pasta, fresh herbs, garlic & olive oil

DESSERT

Blueberry Cheesecake

Maple Bourbon Pecan Pie

\$75

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