



## Celebrating New Year's Eve 2019

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

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**First course selections:** Creamy lobster bisque.

OR

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

OR

Colossal jumbo lump crab stuffed avocado Sauce Louis.

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

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**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.

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**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.

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**\$138.00 per person**

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

**Early seating between 5 & 6 p.m. \$ 118.00 per person\***

\*(excludes entertainment & party favors)

Enjoy our Champagne special 375 ml bottle of Perrier Jouët Grand Brut NV Champagne \$45

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