



## New Year's Eve 2018

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*A glass of our Champagne Jacquart Mosaique Brut - 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

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: Wagyu Kobe 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:** French house-made tarte, 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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**\$128.00 per person**

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

**Early seating between 5 & 6 p.m. \$98.00 per person\***

**\*(excludes entertainment & party favors)**

**View the City of Naples Fireworks Show from 7:30 to 8 p.m. from nearby  
Broad Avenue and Eighth Street.**

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