

NEW YEAR'S EVE MENU

DECEMBER, 31ST 2018

FIRST COURSE

PUMPKIN SOUP – BROWN BUTTER SAGE/
NUTMEG CREAM FRAICHE

MAIN COURSE

CENTER CUT FILET MIGNON- CELERY ROOT GRATIN/
WILD

MUSHROOMS/RUBY PORT WINE REDUCTION

OR

LOBSTER TAIL- TWICE BAKED POTATO/BABY GLAZED
CARROTS/BUTTER

DESSERT

CHOCOLATE AND SAFFRON POT DE CRÈME-
CANDIED ORANGE, GINGER SNAPS AND GOLD LEAF

OR

PEAR TARTE TATIN CRÈME FRAICHE

\$ 95

(price includes dinner and admission to NYE Party to follow)

