

New Year's Eve Dinner



Monday December 31st, 2018
6:00 -10:00 p.m.

'Starters'

Beets & Sweet Plum Salad

Frisee lettuce | Maytag blue cheese crème | Dried red quinoa
Fig-Balsamic dressing

'Vittelo Tonnato'

Cured beef tenderloin | Tuna cream sauce | Fried capers
Chili-Lemoncello granita

Celery Root Bisque

Sautéed pancetta & shrimp | Pumpernickel crumbs | Chives

'Bring in the New Year'

Crispy Red Snapper

Lentils provençal | Tomato concasse | Parmesan aioli

Herb Basted Filet Mignon

Carrot puree | Exotic mushroom ragout | Charred Brussels sprouts
Green pea dots

Roast Koji Chicken

Ginger rice cake | Orange glazed carrots | Green onion salad

'Quattro Formaggi'

Four cheese ravioli | Main lobster | Spinach & Tomato cream sauce
Truffle scent

Sweet Celebrations!

Champagne and Strawberry Mousse Parfait

Champagne mousse | Grand Marnier marinated strawberries

Pear Pavlova

Ginger spice poached pear | Mascarpone cream
Crisp cinnamon pastry

\$95 per person + taxes + service charge