

NEW YEAR'S EVE

2024

\$100 per person

FIRST COURSE

wild mushroom & bourbon onion bruschetta

seasoned goat cheese, sauteed wild mushrooms, bourbon caramelized onions, blue cheese beurre blanc, chives

camelot chicken

coconut chicken tenders, coconut honey mustard, fresh pineapple

oysters rockefeller

east coast oysters baked with spinach, onion, pernod, fresh cream, garlic breadcrumbs, romano cheese, citrus hollandaise

colossal shrimp cocktail

immersed in firey cocktail sauce

SECOND COURSE

cream of artichoke soup

lemon herb mascarpone, grilled artichoke heart

heirloom beet salad

roasted beets, gourmet greens, candied pecans, green onion, goat cheese, champagne vinaigrette

boursin berry salad

red wine vinaigrette, candied walnuts

caesar salad

feta, avocado, red onion, tomato, parmesan crisp, caesar dressing

MAIN COURSE

black truffle filet mignon

6oz filet with morel shallot reduction over wild mushroom risotto with steamed asparagus

petite filet mignon paired with chilean seabass

6oz filet with thai-chili beurre blanc. served with garlic mashed potatoes and asparagus

petite filet mignon with lump crab cake

6oz filet with citrus hollandaise. served with garlic mashed potatoes and asparagus

** all filets can be upgraded to an 8oz for \$10**

grilled new york strip

with fried onions, loaded mashed potatoes and steamed broccoli

chilean seabass

seared chilean seabass filet topped with thai-chili beurre blanc

free range chicken marsala

with mushrooms, garlic mashed potatoes and roasted carrots