

New Year Eve menu

1st course:

Seared Scallops served over a mushrooms duxelle and chestnut puree

Beef tartar with a horseradish aioli and pickled quail eggs and veggies

Lobster Bisque with a tarragon crème fraiche

2nd Course:

Venison tenderloin with sweet potato gratin and sautéed veggies served
with Red wine truffle sauce

Lamb Ravioli with baby caramelized carrots and onions served with Lamb
Jus reduction

Rockfish Rockefeller served over parsley risotto, fried Brussels sprouts and
served with a saffron cream sauce

3rd Course:

Yogurt Panna cotta with grilled pineapple Granita

Poached Pears stuffed with Brie

Chocolate Bourbon Tart with raspberry sauce

\$50 per person

\$15 wine pairing option

(plus tax and gratuity)