

# New Year's Eve

## Amuse Bouche

### Smoked Salmon

*on cucumber slice with herbed cream cheese*

## First Course (choose one)

### Crisp Goat Cheese

*with frisée, arugula, Estate Meyer lemon vinaigrette, persimmons and walnuts*

### Sweet Potato Bisque

*with chili oil, crème fraîche and micro arugula*

### Tempura Shrimp (add \$5)

*with frisée, habanero remoulade, watermelon radish and herbal vinaigrette*

## Entrée (choose one)

### Scallops

*spinach and parmesan risotto, saffron butter sauce,  
tomato relish, baby French green beans*

### Shrimp and Lobster Tail (add \$10)

*shrimp skewers, lobster tail, spinach and parmesan risotto, baby French green beans*

### Filet and Crab

*with parmesan mashed potatoes, broccoli rabe*

### Lamb Rack

*curried lamb, chorizo, demi-glace, broccoli rabe,  
parmesan mashed potatoes*

### Vegetarian Pasta

*tri-color cheese tortellini, baby artichokes, sun-dried tomatoes,  
fennel, spinach, cream*

## Dessert (choose one)

### Chocolate Bread Pudding

*croissant bread pudding, orange scented crème anglaise*

### Bananas Foster Crepes

*sliced fresh bananas, Foster's sauce, candied walnuts and whipped cream*

### Lemon Pot de Crème

*with whipped cream and wafer cookie*

**\$79 per person**  
*plus tax and 20% gratuity*

Corkage Fee \$20