

New Year's Eve

Amuse Bouche

*Sweet Potato Mousse
with pickled red onions*

First Course (choose one)

Corn Cake

with ricotta cheese, tomato and arugula salad, cilantro pistou

Heirloom Tomato Bisque

Soft Shell Crab Salad (add \$5)

with frisée, habanero remoulade, blood orange, watermelon radish and herbal vinaigrette

Entrée (choose one)

Scallops

sweet corn and basil risotto, saffron butter sauce, tomato relish and baby carrots

Shrimp and Lobster Tail (add \$10)

shrimp skewers, lobster tail, rice pilaf, baby carrots

Beef Sirloin and Crab Béarnaise

Surf & Turf

garlic, horseradish, parmesan mashed potatoes, baby carrots

Lamb Osso Bucco

*curried lamb, peppadew peppers, dates, chorizo, demi-glace, baby carrots,
stone ground mashed potatoes*

Vegetarian Pasta

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

Dessert (choose one)

Trio of Taste

chocolate panna cotta, yellow sponge cake, white chocolate whipped cream

Bananas Foster Crepes

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

Lemon Pot de Crème

with whipped cream and wafer cookie

\$71 per person
plus tax and 18% gratuity

Corkage Fee \$20