

New Year's Eve To-Go

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

Triple Berry Tart

rustic tart shell filled with fresh berries, vanilla whip

\$71 per person
plus tax and 10% service charge

