

New Year's Eve Menu

Soup Selections

LOBSTER BISQUE \$9

SWEET LOBSTER, BASIL OIL, PUFF PASTRY CROUTON, COGNAC

TUSCAN WHITE BEAN SOUP \$7

PANCETTA, TOASTED SQUASH, TOMATO, FRESH HERBS

Salads & Starters

ARUGULA AND CHESTNUT SALAD \$12

DRIED CRANBERRIES, PICKLED ONION, GOAT CHEESE, TOMATO,
HERB LAVOSH CROUTON, WHITE BALSAMIC DRESSING

THAI SPINACH SALAD \$12

RICE NOODLES, SHIITAKE MUSHROOMS, CUCUMBER, CARROTS,
SNAP PEAS, SWEET PEPPERS, ONION, PACIFIC RIM VINAIGRETTE

CLASSIC SHRIMP COCKTAIL \$15

HOUSE MADE COCKTAIL SAUCE, LEMONS

CRAB CAKES \$14

CITRUS REMOULADE, CHARRED LIME

SEARED BEEF TIPS AND RISOTTO \$14

MUSHROOMS, FONTINA AND HERBS

Entrées

FILET MIGNON \$42

BRICK OVEN HERB FINGERLING POTATOES,
MARKET VEGETABLES, PEPPERCORN SAUCE

NEW YORK STRIP \$46

ROASTED FINGERLING POTATOES, GRILLED
ASPARAGUS, RED WINE DEMI-GLACE

BONE IN RIB-EYE \$52

MUSHROOM RISOTTO, ASPARAGUS, SPINACH, BORDELAISE SAUCE

ROASTED CHICKEN BREAST \$24

MASHED POTATO, MARKET VEGETABLES, MADEIRA PAN JUS

PORK TENDERLOIN \$26

SWEET POTATO-CHERRYWOOD BACON HASH,
SUNNY-SIDE EGG, BLACK CURRANT DEMI-GLACE

PETITE FILET AND LOBSTER \$60

CITRUS RISOTTO, ARUGULA, BABY CARROTS,
LEMON, DRAWN BUTTER

SALMON \$27

ARTICHOKES, TOMATO, ONIONS, WILD
MUSHROOMS, LEMON BUTTER, CRISPY LEEKS

PAN SEARED SCALLOPS \$34

STIR FRY VEGETABLES, RICE NOODLES, PACIFIC RIM SAUCE

SPICY SHRIMP AND CALAMARI \$32

HERB TOMATO BROTH, LINGUINI, SWEET PEPPERS,
CARROTS, ONION, MUSHROOMS, ARUGULA

Sweet Delights

TIRAMISU \$9

LAYERED SWEET MASCARPONE, COFFEE
SCENTED LADY FINGERS, COCOA POWDER

POTS DE CRÈME \$9

DARK CHOCOLATE, CINNAMON WHIPPED CREAM

GRAND MARNIER CRÈME BRÛLÉE \$10

CLASSIC CUSTARD, BURNT SUGAR, FRESH BERRIES

SEVEN-LAYER CHOCOLATE CAKE \$12

DARK CHOCOLATE, WHIPPED CREAM RASPBERRY COULIS

CITRUS VANILLA CHEESECAKE \$10

BERRY SAUCE, WHIPPED CREAM, STRAWBERRIES