



NEW YEARS EVE CELEBRATION

We are proud to put our name on our business
Pablo Felix, Executive Chef / Jo McNally, General Manager / Joel & Carol Notes, Owners

COURSE #1 - APPETIZER

SALMON TARTAR

Served with Avocado, Mango, Seaweed Salad, Crème Fraiche and Quail Egg

OR

CHARCUTERIE BOARD

Cured meats, Cheeses, Veggies, Nuts, Olives, Dried Fruits and Crostini

COURSE #2 - SOUP OR SALAD

LOBSTER BIQUE

Smooth and Creamy French Soup with Lobster Meat and Crème Fraiche

OR

FILET MIGNON POTATO STEW

Served with Carrot, Celery and Onions

OR

GRILLED FRUIT KABOB

Seasonal Fruit, Baby Spinach, Feta Cheese, Black Truffle Vinaigrette

OR

RED WINE POACHED PEAR PROSCIUTTO SALAD

Red Wine Poached Pears, Baby Arugula, Goat Cheese, Candy Pecans, Balsamic Vinaigrette

COURSE #3 - ENTREE

SURF AND TURF

Shrimp Scampi and Filet Mignon, Smoked Gouda Potato Croquette, Asparagus

Lemon Butter Sauce and Port Wine Demi

OR

VEAL OSSO BUCO

Slow Roasted in Syrah Wine, served over Wild Mushroom Polenta

OR

PROSCIUTTO WRAPPED CHILEAN SEABASS

Served over Baby Yukon Potatoes and Asparagus Finish with a Chardonnay Wine Sauce

OR

TUSCAN CHICKEN

Stuffed with Spinach, Roasted Red Pepper, Goat Cheese, Rice Pilaf, Sundried Tomato Pesto Cream Sauce

COURSE #4 - THE GRAND FINALE DESSERT STATION

Banana Foster or Cherry Jubilee or Bread Pudding Flambe

\$89.95 plus 20% gratuity & 6.5% sales tax