

New Year's Eve 2017

Please join us for a wonderful gourmet meal. Our regular menu is not available

Arrival time 4:00–6:00 partial New Years Eve menu available

Soups \$8 Appetizers \$12.50 main courses \$38

Arrival time after 6:30 only full menu at \$60 per person

MENU

Cream of Asparagus and leek soup 🍴

or

Napoleon Lobster Bisque

Escargot Bourguignon with Cremini mushrooms, bacon & aged smoked cheddar

or

Mixed winter greens with grape tomatoes, sweet peppers & red onions garnished
with Pomegranate marinated pork tenderloin & honey pear-wasabi vinaigrette

or

Drunken shrimp - Black tiger shrimp sautéed with garlic, ginger,
lemon and a touch of honey in a bourbon laced cream sauce 🍴

Grilled 10 oz. Black Angus striploin steak with potatoes Provencal,
vegetables and a green & pink peppercorn Cabernet Sauvignon sauce.

or

Wild jumbo sea scallops pan seared, served with Jasmine rice,
vegetables and a spicy red Thai curry sauce 🍴

or

Salmon Wellington - Fresh Atlantic salmon seasoned with
herbed arugula almond pesto enrobed in crisp puff pastry; served
with Jasmine rice, vegetables & a vanilla scented butter sauce

or

Chicken supreme and 3oz. lobster tail duo served with roasted potatoes
and vegetables; Shitake mushroom sauce and garlic butter 🍴

Choice of one of our homemade desserts & coffee or tea

\$60 per person

(🍴 = Gluten Free item)

Vegetarian option also available TBA

Taxes and gratuity not included