

New Year's Eve at The Rowe
Three Courses with Choices
\$75 Per Dinner

Amuse Bouche

Toasted Focaccia • Grilled Shrimp • Lemon Basil Aioli
+ Served With Prosecco +

Appetizer
Wedge Salad

Bacon • Roquefort Dressing • Cherry Tomato

Parmesan Crab Bisque

Garlic Crouton • Lemon Crème Fraîche

Cranberry Hunters Sausage

Herb Crackers • Maple Dijon • Beemster

Main

*** All Served With Roasted Garlic Mashed Potatoes ***

Lobster Tail

Saffron Beurre Blanc • Crab Cake • Lemon Basil Carrots

Petite Filet

Broccolini • Morel Demi-Glace • Bacon • Crispy Shallots

Seared Duck Breast

Prosciutto Wrapped Asparagus • Suprême Sauce • Candied Walnut

Sweet Finish

Ménage à Trois

White Chocolate Mousse • Milk Chocolate Mousse • Dark Chocolate Biscotti • Raspberry Coulis

Lemon Tart

Cranberry Sauce • Italian Meringue • Lavender Chantilly

Espresso Chocolate Cake

Vanilla Bean Gelato • Raspberry Compote • Chocolate Covered Espresso Beans

Reservations Required

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