



# NEW YEAR'S EVE

EXCLUSIVE MENU

## WELCOME

A Welcome Champagne Toast with Chef's Choice Passed Appetizers

## AMUSE BOUCHE

Beluga Caviar and Crème Fraîche on a Potato Blini topped with Chives and garnished with Lemon and Micro Greens

## CHOICE OF SOUP OR SALAD

Your choice of Lobster Bisque topped with Crème Fraîche and Chives

-OR-

Caesar Salad with House Made Garlic Croutons and Creamy Caesar Dressing with Garlic Butter Sautéed Rock Shrimp

## CHOICE OF ENTRÉE

Pan Seared Center Cut Wagyu Filet Mignon with Béarnaise Sauce

Truffled Potato Purée and Oven Roasted Jumbo Asparagus

-OR-

Parmesan Crusted Chilean Sea Bass with a Champagne Cream Sauce

Saffron and Sweet Corn Risotto and Oven Roasted Jumbo Asparagus

-OR-

Crispy Maple Leaf Duck Breast with a Blackberry Cabernet Sauce

Creamy Pecorino Romano and Scallion Polenta and Oven Roasted Jumbo Asparagus

## DESSERT

Dark Chocolate Pot De Crème with Chantilly Cream and Hazelnut Praline with a Chocolate Dipped Strawberry



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\$100 per person inclusive of tax and gratuity

Tickets available at the SaddleBrooke One Administration Office

Please be prepared to make all menu choices at time of ticket purchase

## Music by Retro Rockets

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## Stay for the Speakeasy

