



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 Béarnese 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

