



New Years Eve Fixed Price Menu

Mesclun leaves, jicama, grape tomatoes, radishes and feta cheese tossed in light herbal vinaigrette.

Fresh pineapple tossed with radishes, red peppers, jicama and grape tomatoes and sesame vinaigrette

Roasted butternut squash, apple and ginger soup topped with scallions

Champagne Sorbet

Parmesan crusted rack of lamb served with roasted potatoes, ratatouille and roasted mushrooms

Grilled sirloin with Béarnaise sauce served with garlic whipped potatoes and grilled vegetables

Pan Seared Lobster with a bourbon, tarragon sauce served with polenta

Mushroom risotto drizzled with truffle oil topped with grilled vegetables

Lemon Chiffon Pie

Champagne, White Chocolate & Raspberry Cake

Chocolate Mocha Cheesecake

6:00 pm seating \$60/person*

8:30 pm seating \$90/person*

(later seating includes Chef Gary's hors D'ourvres, Local Cheese Plate and
Champagne Toast)

*Price does not include tax and gratuity