



CHEERS TO THE NEW YEAR

NEW YEARS EVE DINNER MENU

December 31st 2015

Seating Times at 5 p.m. & 8 p.m.

Arrival

Mumms Champagne

\$95
Per Guest
Excludes Tax & Gratuity

Amuse Bouche -

Osetra Caviar, Bellini's

Kendall's Farm Crème Fraîche, Sweet Shallot, Chervil

First Course

Kusshi Oyster, Mignonette,
Champagne Granita

Second Course

Baby Greens, Red Mustard Frisée, Roasted Sunchokes,
Pickled Cauliflower, Meyer Lemon Vinaigrette

Third Course *(Choose One)*

Filet of Beef "Oscar"

Grilled Tenderloin, Steamed Asparagus, Crab Meat,
Hollandaise Sauce, Crispy Fingerlings Potatoes

Or

Salmon Wellington,

Fresh Salmon wrapped in Pastry Dough with Mushroom Duxelle,
oven Baked to Golden Brown, Creamy Hollandaise,
Wild Rice Medley, Cauliflower

Dessert Course

"Bacchus Bombe"

Decadent Chocolate Mousse, Coconut-Pecan filling,
Chocolate Cake covered in Chocolate Ganache

** Substitutions Politely Declined **

MUST BE ATLEAST 21 YEARS OLD TO ATTEND THIS EVENT

