

~ 2018 ~



# **CHEERS TO THE NEW YEAR**

## **NEW YEARS EVE DINNER MENU**

**DECEMBER 31<sup>st</sup> 2017**

**7:30 pm Arrival & 8:00 pm Dinner Service**

### **ARRIVAL**

Champagne

Passed Around Appetizers

### **DINNER**

Osetra Caviar,

Kendall's Farm Lemon Crème Fraîche, Sweet Shallot, Chervil

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Bacchus House Cream of Wild Mushroom Soup,  
Local Crème Fraîche, Organic Micro Greens

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Mixed Greens, Local Belgian Endive, Avocado,  
Aged White Cheddar, Caramelized Blood Orange Vinaigrette

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Handmade Torn pasta, Caramelized Onion,  
Garlic Confit & Black Truffle Sauce, Parmigiano Reggiano

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*(Choose One)*

Surf & Turf

Grilled Filet of Beef & Butter Poached Maine Rock Lobster,  
Smoked Fennel & Leek, Potato Gratin,  
Roasted Brussel Sprouts with Smoked Applewood Bacon,  
Red wine & Porcini Mushroom Demi Glacé

*~Or~*

Wild Salmon Wellington

Wrapped in Delicate Pastry Dough, Roasted Red Bell Pepper,  
Organic Spinach, Topped with Butter Poached, Dungeness Crab Meat,  
Brown Butter & Roasted Garlic Hollandaise Sauce  
Crispy Fingerling Potatoes & Baby Green Beans

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"Bacchus Black Pearl" Chocolate Lovers Dream,  
Ganache Glazed German Chocolate Cake filled with Decadent Chocolate Mousse,  
Italian Marasca Cherries

**A PERFECT WAY TO START THE NEW YEAR!!!**

**\$120**

Per Guest

Excludes Tax & Gratuity

*\* Substitutions Politely Declined \**

**MUST BE ATLEAST 21 YEARS OLD TO ATTEND THIS EVENT**

