



CHEERS TO THE NEW YEAR

NEW YEARS EVE DINNER MENU

DECEMBER 31st 2018

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

ARRIVAL

Champagne Reception

AMUSE BOUCHE

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

FIRST COURSE

Bacchus Lobster Bisque, Butter Poached Lobster,
Local Crème Fraîche, Organic Micro Greens

SECOND COURSE

Mixed Greens, Thai Glazed Wagyu Beef,
Cucumber-Sesame Salad, Fresh Avocado

ENTREE COURSE *(Choose One)*

Bacchus Beef Wellington

Seared Filet of Beef wrapped in Delicate Pastry Dough,
Mushroom Duxelle, Thyme Scented Wild Mushroom Demi Glacé
Roasted Brussels Sprouts with Smoked Applewood Bacon & Shallot,
Rosemary-Garlic Red Potatoes

~Or~

Pan Roasted Fresh Salmon
Wild Mushrooms, Organic Spinach, Garlic Creme
Potato Puree, Sauteed Haricot Vert

DESSERT COURSE

Bacchus Signature Bread Pudding
Micro Batch Salted Caramel Ice Cream, Caramel Sauce, Fleur Del Sel

CHOCOLATE & PORT TASTING COURSE

Chocolate & graham's 10 year port pairing
Tawny Gran Mariner, Gingerbread, Espresso

MIDNIGHT

Champagne Toast

A PERFECT WAY TO START THE NEW YEAR!!!

\$125

Per Guest
Excludes Tax & Gratuity

** Substitutions Politely Declined**

MUST BE ATLEAST 21 YEARS OLD TO ATTEND THIS EVENT

