



NEW YEAR'S EVE DINNER

9:30PM (5 Course with Live Music)

\$85 per person

AMUSE BOUCHE

FIRST COURSE

ROAST BEET AND MOZZARELLA CAPRESE

Roast Local Beets | Buffalo Mozzarella | Basil | Cranberry Vinaigrette

LOCAL BABY LETTUCES BUNDLE

Candied Walnuts | Cabernet Poached Pears | Point Reyes Bleu Cheese | Raspberry Vinaigrette

SECOND COURSE

LOBSTER BISQUE

vanilla crème fraiche | chives

BUTTERNUT PUMKIN VELOUTÉ

Smoked duck | roasted cumin

MAIN

CHARBROILED SALMON

Parsnip Puree, Roast Corn and Pepper Relish, Sweet Corn Cream

JUMBO SHRIMP AND SCALLOP SCAMPI

Yucatan Ratatouille, Tequila-Lime Butter Sauce

BRAISED SHORT RIB

Cheesy Ale Polenta, Preserved Lemon and Chili Flake Broccolini, Pan Jus

PRIME RIB

horseradish mashed potatoes | asparagus | yorkshire pudding

GRILLED VEGETABLE NAPOLEON

polenta cake | grilled squash and peppers | portobello mushrooms | spinach | tomato coulis |
balsamic glaze

DESSERT

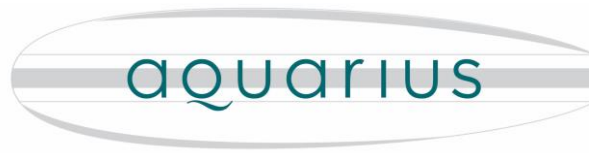
glass of la marca prosecco

CHOCOLATE CUP

Vanilla Mousse, Local Berries, Raspberry and Chocolate Sauces, Chocolate Wand

RED BERRY MASCARPONE GF

Gluten Free Vanilla Cake, Raspberry and Mascarpone Mousse, Raspberry Sauce, Chocolate Wand



NEW YEAR'S EVE DINNER

7:00PM (4 Course)

\$68 per person

AMUSE BOUCHE

FIRST COURSE

LOBSTER BISQUE

vanilla crème fraiche | chives

BUTTERNUT PUMKIN VELOUTÉ

Smoked duck | roasted cumin

seasonal local berries | sugared cranberries | cucumber | feta cheese | mint | balsamic drizzle

SECOND COURSE

ROAST BEET AND MOZZARELLA CAPRESE

Roast Local Beets | Buffalo Mozzarella | Basil | Cranberry Vinaigrette

LOCAL BABY LETTUCES BUNDLE

Candied Walnuts | Cabernet Poached Pears | Point Reyes Bleu Cheese | Raspberry Vinaigrette

MAIN

CHARBROILED SALMON

Parsnip Puree, Roast Corn and Pepper Relish, Sweet Corn Cream

JUMBO SHRIMP AND SCALLOP SCAMPI

Yucatan Ratatouille, Tequila-Lime Butter Sauce

BRAISED SHORT RIB

Cheesy Ale Polenta, Preserved Lemon and Chili Flake Broccolini, Pan Jus

PRIME RIB

horseradish mashed potatoes | asparagus | yorkshire pudding

GRILLED VEGETABLE NAPOLEON

polenta cake | grilled squash and peppers | portobello mushrooms | spinach | tomato coulis |
balsamic glaze

DESSERT

CHOCOLATE CUP

Vanilla Mousse, Local Berries, Raspberry and Chocolate Sauces, Chocolate Wand

RED BERRY MASCARPONE GF

Gluten Free Vanilla Cake, Raspberry and Mascarpone Mousse, Raspberry Sauce, Chocolate Wand



NEW YEAR'S EVE DINNER

5:30PM (3 Course)

\$48 per person

FIRST COURSE

LOBSTER BISQUE

vanilla crème fraiche | chives

ROAST BEET AND MOZZARELLA CAPRESE

Roast Local Beets | Buffalo Mozzarella | Basil | Cranberry Vinaigrette

MAIN

CHARBROILED SALMON

Parsnip Puree, Roast Corn and Pepper Relish, Sweet Corn Cream

JUMBO SHRIMP AND SCALLOP SCAMPI

Yucatan Ratatouille, Tequila-Lime Butter Sauce

BRAISED SHORT RIB

Cheesy Ale Polenta, Preserved Lemon and Chili Flake Broccolini, Pan Jus

GRILLED VEGETABLE NAPOLEON

polenta cake | grilled squash and peppers | portobello mushrooms | spinach | tomato coulis |
balsamic glaze

DESSERT

CHOCOLATE CUP

Vanilla Mousse, Local Berries, Raspberry and Chocolate Sauces, Chocolate Wand

RED BERRY MASCARPONE GF

Gluten Free Vanilla Cake, Raspberry and Mascarpone Mousse, Raspberry Sauce, Chocolate Wand