



New Year's Eve Dinner

December 31 · 5:00pm-9:00pm

-Amuse-

Chilled Blueberry Shooter

-Starters-

Avocado Vichyssoise · Kale Quinoa Roast Beet Salad
Shrimp Waldorf Salad · Traditional Mixed Green Garden Salad

-Entrees-

Cracked Black Pepper Crusted 8oz Tenderloin

With Brandied Mango Chutney, Rosemary Potato Au Gratin &
Grilled Asparagus Bundles

Stuffed Chicken Pine Crest

Spinach, Artichoke, Boursin & Pecorino Romano,
Grilled Portabello Mushroom & Sage Brown Butter Northern White Beans

Plancha Seared Sea Scallops

U10 Scallops with Roast Pepper Coulis, Cream Spinach Pernod & Crab Corn Relish

10oz Prime Broiled Ribeye Steak

Goat Cheese Mashed Yukon Potatoes, Haricot Verts,
Braised Woodland Mushrooms & Herbed Compound Butter

Lobster and Shrimp Risotto

Risotto tossed with Lobster and Shrimp, Herbs and Parmesan Cheese

-Desserts-

Grand Marnier Chocolate Mousse

Zinfandel Poached Pears · Baked Apple Crème Brulee

Prix Fixe: \$45 per person · Tax and gratuity not included

Children's Plate Ages 6-12: \$10 per child

Children 5 and Under: FREE