



NEW YEAR'S EVE DINNER

DECEMBER 31, 2018

PRIX FIXE MENU

FIRST COURSE

MAINE LOBSTER SALAD

Orzo Pasta & Macédoine Vegetable Salad with Lobster Vinaigrette

SECOND COURSE

PAN SEARED DUCK FOIE GRAS (GF)

Butternut Squash Puree with Pomegranate Port Reduction

THIRD COURSE

PANKO CRUSTED ATLANTIC SALMON

Braised Leek with Oyster & Porcini Mushroom Butter Sauce

FOURTH COURSE

RASPBERRY CHAMPAGNE SORBET INTERMEZZO (GF)

FIFTH COURSE

PRIME BLACK ANGUS FILET MIGNON (GF)

Truffle Mashed Potatoes with Asparagus Mélange and Red Wine Sauce

SIXTH COURSE

MIDNIGHT CHOCOLATE GATEAU (GF) (VG)

Devil's Food Cake with Layers of 72% Chocolate Ganache, Edible Gold Leaf,
Passion Fruit and Raspberry Coulis

\$155 PER PERSON

*All prices are subject to a 24% service charge and sales tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illnesses.