



New Year's Eve 2019

Dinner Menu

First Course

Choice of one

Mixed Greens Salad (GF)

Mixed Greens, Apple, Brie, Walnut

Tarragon Vinaigrette

Lobster Bisque

Topped with puff pastry

Second Course

Choice of One

Prime Rib (GF)

Gorgonzola Mashed Potatoes, Asparagus

Topped with Horseradish Crème and Natural Jus

Chicken Marsala

Porcini Mushrooms, Garlic Mashed Potatoes, Asparagus

Prince Edward Island Mussels

White Wine Butter Sauce, Fresh Herbs, Linguini

Beet & Sweet Potato Stacks (GF) (Veg)

Roasted Red Beets, Sweet Potatoes, Goat Cheese

Sautéed Spinach, Walnuts, Balsamic Glaze

Third Course

Choice of One

Cheesecake with Mixed Berry Compote

Flourless Chocolate Torte (GF)

Tiramisu