

NEW YEAR'S EVE

3 - COURSE PRIX FIXE MENU

STARTER

CHOICE - OF

HARVEST GREENS SALAD *veg + gf*

mixed field greens | blueberries | roasted butternut squash
candy pecans | goat cheese - *honey balsamic vinaigrette*

LOBSTER BISQUE

crème fraîche + puff pastry

MAIN COURSE

HERB CRUSTED PRIME RIB *gf*

garlic mashed potatoes | grilled asparagus - *au jus + horseradish cream*

KING SALMON CAKES

creamy herb rice pilaf | grilled asparagus - *remoulade + charred lemon*

PAN SEARED CHICKEN PICCATA

creamy herb rice pilaf | grilled asparagus - *citrus beurre blanc*

FOREST MUSHROOM RISOTTO *veg + gf*

sautéed oyster, cremini, and maitaki mushrooms
white wine | cream | butter | pecorino cheese

SWEETS

WHITE CHOCOLATE RASPBERRY CHEESECAKE

fresh berries | whipped cream

TRIPLE CHOCOLATE MOUSSE CAKE

fresh berries | whipped cream

CHOCOLATE TORTE *gf*

fresh berries | whipped cream

