

NEW YEAR'S *Eve*

FIRST COURSE

CHOICE OF SALAD

CLASSIC CAPRESE SALAD

(GLUTEN-FREE)

Fresh mozzarella, vine-ripened tomatoes, fragrant basil, extra virgin olive oil, and aged balsamic glaze.

MINI WEDGE SALAD

(GLUTEN-FREE)

Crisp iceberg lettuce, applewood-smoked bacon, cherry tomatoes, blue cheese crumbles, and house-made creamy blue cheese dressing.

MAIN COURSE

CHOICE OF ENTRÉE

HERB-CRUSTED PRIME RIB (GLUTEN-FREE)

Slow-roasted prime rib seasoned with fresh herbs and garlic, served with creamy horseradish sauce, rich au jus, buttery mashed potatoes, and grilled broccolini.

CLASSIC CHICKEN PARMESAN

Golden, Parmesan-crusted chicken breast topped with house-made marinara, melted mozzarella, and fresh basil, accompanied by creamy mashed potatoes.

BUTTERNUT SQUASH RAVIOLI (VEGETARIAN)

Tender pasta pillows filled with roasted butternut squash, tossed in a velvety brown butter, sage, and cream sauce, finished with shaved Parmesan.

Served with creamy mashed potatoes and grilled broccolini.

MISO-GLAZED COD (GLUTEN-FREE)

Delicate, oven-roasted cod brushed with a savory-sweet miso glaze, served with fragrant jasmine rice, tender baby bok choy, and creamy mashed potatoes, finished with sesame, ginger, and scallions.

SWEET FINALE

CHOICE OF DESSERT

CHOCOLATE MOUSSE PIE

Rich, silky chocolate mousse nestled in a chocolate cookie crust, topped with fresh whipped cream and chocolate shavings.

CLASSIC TIRAMISU

Delicate layers of espresso-soaked ladyfingers and sweet mascarpone cream, finished with a dusting of cocoa.

GLUTEN-FREE CHOCOLATE LAVA CAKE

Warm, rich chocolate cake with a molten center, served with vanilla ice cream.