

New Year's Eve Celebration!

-CHOICE OF ONE PER COURSE-

FIRST COURSE

WINTER VEGETABLE SOUP
Shaved Parmesan, Basil Pesto

MAINE LOBSTER BISQUE
Asparagus Puree, Tarragon Oil

WINTER GREENS
Wild Mushrooms, Roasted Tomato, Macadamia Nuts, White Balsamic Dressing

JUMBO SHRIMP COCKTAIL
Cucumber, Watercress Salad

CRISP DUCK CONFIT
Black Lentils, Crispy Parsnips, Pearl Onions

SECOND COURSE

CRACKED BLACK PEPPER PAPPARDELLE CARBONARA
Smoked Bacon, Parmesan Cheese, Sweet Peas

PAN ROASTED LINE CAUGHT COD LOIN
Saffron Seafood Broth, Bamboo Sticky Rice, Fennel

SEARED SEA SCALLOPS
Faro Risotto, Grilled Scallions, Maitake Mushrooms, Coppa, Miso Mushroom Sauce

HERB RUBBED ROASTED ORGANIC CHICKEN BREAST
Onion Pearl Confit, Butternut Squash, Oyster Mushrooms, Baby Carrots, Honey Orange Sauce

GILLED PRIME FILET MIGNON
Whipped Golden Potatoes, Black Kale, Roasted tricolor Baby Carrots

THIRD COURSE

WARM CHOCOLATE FONDANT CAKE
Salted Caramel, Milk Chocolate Gelato, Cocoa Nib Tuile

STRAWBERRY CHEESECAKE
Graham Cracker, Champagne Sorbet, Orange Curd

HUMMING BIRD CAKE
Crushed Pineapple, Vanilla Bean Gelato, Cream Cheese Icing

\$85 PER PERSON