

New Years Eve

MENU

4 course
\$75

Appetizer

Choice of

Bacon Wrapped Dates with Goat Cheese

Braised Short Rib Arancini

Deviled Eggs

Soup & Salad

Choice of

Lobster Bisque

Winter Kale Salad

pear, dried cranberries, candie pecans,
golden beets, raspberry vinaigrette, goat snow

Entrée

Choice of

Stuffed Airline Chicken

cream cheese spinach, charred broccolini, sweet potato,
creole mustard sauce

add 3 bacon wrapped shrimp for \$10.00

Pan Seared Red Snapper

saffron risotto, charred broccolini, lemon caper Beurre Blanc

add on 2 scallops for \$16.00

Pistacho Herb Lamb Racks

creamy chive polenta, bacon Brussels sprouts

add 4 blackend shrimp for \$8.00

Petite Filet Mignon

rosemary fingerling potatoes, haricot verts, herb butter

add 1 6oz lobster tail for \$20.00

Dessert

Choice of

Chocolate Cheese Cake

Panna Cotta

berry sauce

