

New Years Eve Menu - \$85.00

31 December 2017

Appetizers

Choice of

Winter Salad

Pickled Shallots, Candied Pecans, Roasted Pears, Mixed Baby Greens, Dijon Fig Vinaigrette

Classic Caesar Salad

Crisp Romaine Lettuce, Asiago Cheese, Herb Croutons

Creamy Lobster Bisque

Rich & Creamy Seafood Broth, Local Lobster Meat

Bone Marrow & Escargot

Tomme Cheese Fondue, Wild Mushrooms

Shrimp Cocktail

Kohlrabi Slaw, Sun-gold Tomato Cocktail Sauce, Pea Shoots

Entrees

Choice of

Preorder Only Beef Wellington

Whipped Potatoes, Hericots Verts, Port Demi-Glace

Slow Roasted Lamb Shank

Braised Carrots, Eggplant potato Gratin, Lamb Au jus

★ Butter Poached Haddock ★

Lobster Pea Risotto, Wild Mushroom Ragout

Oven Roasted Statler Chicken Breast

Potato Gnocchi, Peas, Mushrooms, Roasted Tomatoes, Squash
Parmesan Cream

Pan Seared Pork Tenderloin

Sweet Potato Poblano Croquette, Roasted Brussel Sprouts,
Whole Grain Mustard

Duck Cassoulet

House Duck Sausage, Confit Duck Leg, Cranberry Beans and Herb Bread
Crumbs

Desserts

Choice Of

Crème Brullee with Cookies

Chocolate Mousse & Caramel Trifle

Malva Pudding

South African Milk Tart



Includes complementary glass of champagne