



New Years Eve Prix Fixe Menu

SINGLE PRICE

4 Courses | \$85 per person

Choose (ONE) item from each Course. One glass of Bubbly is included in the price.

COUPLES PRICE

4 Courses | \$150 per Couple

Choose (ONE) from Course one (TWO) from Course two, (TWO) from Course Three, (ONE) from Course Four

Two glass of Bubbly are is included in the price.

COURSE ONE

WALNUT MUSTARD BRUSSEL SPROUTS

Crispy Brussels, Spicy Mustard Vinaigrette, Walnuts

SCALLOP TARTARE

Scallops, Watermelon Radish, Avocado, Wontons

GARLIC BUFFALO CHICKEN LOLLIPOPS

Frenched Drumettes Coated in Garlic Buffalo Served With Ranch

COURSE TWO

APPLE SALAD

Spinach, Arugula, Apple, Goat Cheese, Bacon, Almonds, Cranberries, Apple Cider Vinaigrette

PROSPECT CAESAR

Romaine, Aged parmesan, Caesar Dressing, Crouton Sticks, Paprika Oil & Fresh Cracked Pepper

LOBSTER BISQUE

Slow Simmered Lobster in a Creamy Spanish Sherry

COURSE THREE

MAPLE LEAF DUCK BREAST

Blackberry Orange Coulis, Sweet Potato Puree, Asparagus

SEARED SALMON

Sautéed Spinach, Tomato, Garlic, Shallot, Rice Pilaf, Miso Lemon Beurre Blanc

28 DAY WET-AGED RIBEYE

Garlic Mash, Broccolini, Mushroom Sherry Reduction

BUTTERNUT SQUASH RAVIOLI

Chunked Butternut, Sage, Brown Butter Sauce, Walnuts

COURSE FOUR

OLIVE OIL CITRUS CAKE

Whipped Cream, Mixed Berry Sauce

FLOURLESS CHOCOLATE TORTE

Whipped Cream & Raspberry Sauce

SEA SALT CARAMEL CHEESECAKE

Whipped Cream & Caramel Sauce

No Substitutions or Changes
(These prices do not include taxes or gratuity)