

New Year's Eve 2023 A la Carte Menu

APPETIZERS

- 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 Sauce Served With Ranch
- HOT HONEY PEPPERONI FLATBREAD** Pepperoni, Mozzarella, Marinara, Arugula, Red Pepper Honey
- PISTACHIO GOAT CHEESE BALLS** Drizzled with Lavender Honey
- TRUFFLE FRIES** Topped With Parmesan
- MEAT & CHEESE BOARD** Chefs choice of 2 Meats, 2 Cheeses served with Accoutrements
- BEEF SHORT RIB SLIDERS** Braised Red Wine Short Ribs, Crème De Brie, Port Wine Onions, Fig Jam

SOUP & SALAD

- APPLE SALAD** Spinach, Arugula, Dried Cranberries, Apple, Bacon, Goat Cheese, Almonds, 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

ENTREES

- MAPLE LEAF DUCK BREAST** Blackberry Orange Coulis, Sweet Potato Puree, Asparagus
- WET-AGED RIBEYE** Garlic Mash, Broccolini, Mushroom Sherry Reduction
- BUTTERNUT SQUASH RAVIOLI** Chunked Butternut, Sage, Brown Butter Sauce, Walnuts
- SEARED SALMON** Sautéed Spinach, Tomato, Garlic, Shallot, Rice Pilaf, Miso Lemon Beurre Blanc
- WHITE TRUFFLE CHICKEN GNOCCHI** Grilled Breast, Cremini Mushrooms, White Truffle Sauce, Parmesan

DESSERTS

- OLIVE OIL CITRUS CAKE** Mixed Berry Sauce
- CARAMEL SEA SALT CHEESECAKE** Caramel Sauce, Whipped Cream
- CARROT CAKE** Caramel Sauce, Whipped Cream
- COTTON CANDY CHEESECAKE** Whipped Cream
- FLOURLESS CHOCOLATE TORTE**  Raspberry Sauce, Whipped Cream