



A GATSBY NEW YEARS EVE

APPETIZERS 6PM

WELCOME COCKTAIL

A MARY PICKFORD OR GIN RICKY

paired with a host of appetizers inspired by the Great Gatsby

DINNER 7PM

GARDEN SHRIMP COCKTAIL (GF)

STACKED WALDORF SALAD (V) (GF)

RASPBERRY SORBET (V) (GF)

ENTREE CHOICES FOR PRE-SELECTION

Chicken Supreme A la King (GF)

herbed marinated chicken supreme stuffed with mushrooms, onions, peas baked and finished with a rich cream sauce served with Duchesse Potato, Asparagus & candied carrots

Beef Wellington

Bacon wrapped Beef medalion seared, topped with mushroom duxelle baked in puff pastry finished with bearnaise served with Asparagus & candied Carrots

Seafood Neuberg

Sauteed Shrimp, Scallops, spinach, onions, grape tomato, asparagus in a rich wine and cream sauce served over Spaetzle

Garden Wellington (V)

Portobella Mushroom Cap filled with sauteed garden vegetables & mushroom duxelle, baked in Phyllo Pastry finished with garlic scape pesto oil

DESSERT

PINEAPPLE UPSIDE DOWN LAYER CAKE