

NEW YEARS EVE

2026

THE LITTLE

Gem
dining

LIVE
MUSIC
IN ENCORE GEM LOUNGE

ENCORE

Gem
lounge

DINNER MENU

4 COURSE DINNER
\$95 Plated for Table Service

HORS D'OEUVRES
Chef Created Amuse Bouch
assortment for the table

SALAD
Little Gem Or Caesar
little gem lettuce, cucumbers,
heirlooms, sweet red onions,
champagne vinaigrette.

MAIN COURSE

PRIME RIB
Creamy Horseradish Roast Potatoes
Winter Vegetables

FRUITTI DI MARE
Seafood Medley
Rich Seafood Sauce over Pasta

ROAST CHICKEN
Boneless Roast Half Chicken
with All The Trimmings

VEGETARIAN FARRO RISOTTO
cremini mushrooms, zucchini, squash
roasted veggies, butter, parmesan

DESSERT
Minis For The Table

Godiva Chocolate Brownies
Lemon Cheesecake
Bread Pudding Creme Anglaise

Lemoncello, vodka infused lemon,
sugar, ice crystals

- BON APPETITE -

Exclusive of Tax or Gratuity

COCKTAILS & HORS D'OEUVRES

OPEN BAR
\$99 COCKTAILS & HORS D'OEUVRES

10pm to 12:30am

HORS D'OEUVRES

CHARCUTERIE & CHEESE BOARD
cured and smoked meat and
cheeses, fresh fruit
crackers, rustic bread

CROSTINIS

SHRIMP COCKTAIL

DEVEILED EGGS

HUMMUS OLIVES

BRUSCHETTA

MEATBALL MINIS

VEGETARIAN SPRING ROLLS
Savory items served hot!

DESSERT
Minis

Godiva Chocolate Brownies
Lemon Cheesecake Blueberry
Bread Pudding Creme Anglaise

Lemoncello, vodka infused
lemon, sugar, ice crystals

- BON APPETITE -

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