

NEW YEAR'S EVE MENU

Appetizer

Choice of:

Sunchoke Soup
Roasted Hazelnut | Black Truffle Oil

Arugula Salad

Entrée

Red Wine Poached Pear | Candied Walnuts | Blue Cheese Crumble | Honey Dressing

Choice of:

Monkfish Fillet

Filo Pastry Crust | Leeks Fondue Roasted Celery Lobster Reduction Sauce

Roasted Mary's Chicken

Haricot Vert | Yukon Gold Puree | Chicken Jus

King Trumpet Mushroom

Cannellini Bean Puree | Pomegranate Miso Glaze

Beef Tenderloin with Lobster Tail

Roasted Potato & Root Vegetable | Port Wine Sauce

Dessert

Saint Honore

Pate Sablee | Pastry Cream | Cherry Gel | Tahitian Vanilla Bean Puff Pastry

\$185 Per Person