

BAR MEETS GRILL

NEW YEAR'S EVE MENU

COURSE ONE

Choice of Soup or Salad:

Citrus and Herb Salad

A Vibrant mix of baby arugula and frisee, tossed with juicy segments of blood orange and grapefruit, thinly shaved fennel, and toasted hazelnuts, finished with a light citrus vinaigrette.

Porcini Mushroom Bisque

Velvety porcini and wild mushroom bisque, served with crème fraîche, dried herbs, and a toasted crostini topped with an exotic mushroom preserve.

COURSE TWO

Choice of Entrée:

Fillet Oscar Reimagined

Snake River Farms fillet crowned with a cold-water lobster tail and asparagus, over roasted shallot potato puree, finished with lemon-tarragon hollandaise.

Roasted Sweet Potato

Roasted sweet potato with chesnut and wild rice, finished with a cranberry pastrique.

COURSE THREE

Chocolate Hazelnut Mousse

Layers of chocolate cake, dark milk chocolate mousse & hazelnut praline.

\$149 Per
Person