

NEW YEAR'S EVE

MONDAY, DECEMBER 31ST

amuse-bouche

first

CREAMY MAPLE & BRIE CHEESE SOUP
SHARP CHEDDAR CHEESE, APPLE, WALNUTS

second

DUCK CONFIT SALAD
BABY SPINACH, TOASTED HAZELNUTS, CRANBERRY ORANGE VINAIGRETTE

third

choice of

PRIME RIB

GARLIC MASHED POTATOES, BROCCOLINI, FRESH HORSERADISH

or

LOBSTER & SCALLOP RISOTTO
SUN DRIED TOMATO, MEYER LEMON

dessert

FLOURLESS CHOCOLATE CAKE
RASPBERRY COULIS, WHIPPED CREAM

EXECUTIVE CHEF **TOM PATTERSON**

\$72++ PER PERSON
RESERVATIONS REQUIRED
NO SUBSTITUTIONS OR MODIFICATIONS PLEASE
VEGETARIAN OPTIONS AVAILABLE UPON REQUEST
MENU SUBJECT TO CHANGE WITHOUT NOTICE
18% GRATUITY INCLUDED FOR PARTIES OF 10 OR MORE