

NEW YEARS EVE 2023

FIRST COURSE

MINI BEEF WELLINGTONS

Beef Wrapped in Puff Pastry, Boursin Cheese, Demi Glaze, Mushroom Duxelles

CHICAHRRON DE RIB EYE

Crispy Rib Eye in adobo, Guacamole, Watermelon Radish

LOBSTER ARANCINI

Cacio e Pepe

SECOND COURSE

BUTTERNUT SQUASH & CHORIZO

Roasted Pepitas and Micro Cilantro

LOBSTER BISQUE

Butter poached Lobster and Sherry

ANCHO CHILE CAESAR

Kale, Roasted Corn, Ancho Chile Caesar Dressing, Roasted Garlic Croutons, Shaved Manchego, Roasted Pepitas

HOT HOUSE STUFFED TOMATO

Apple Wood Smoked Bacon, Red Onion, Blue Cheese Crumbles, Dill Buttermilk Ranch and Balsamic glaze

THIRD COURSE

CHILEAN SEABASS & LOBSTER RISOTTO \$90

Black Garlic Beurre Blanc, Asparagus

STEAK & LOBSTER \$130

8oz Filet, 8oz Chicken Fried Canadian Lobster, Yukon Mash, Asparagus, Bearnaise, Money Sauce

SHORT RIB BOURGUIGNON \$75

Roasted Heirloom Carrots, Pearl Onions, Foraged Mushrooms served over Yukon Mash

SALMON & SOFT-SHELL CRAB OSCAR \$80

Lump Crab, Cheese grits, Asparagus, Bearnaise, Charred Lemon

VEAL ROLLATINI \$75

Stuffed with Prosciutto & Provolone, Cream of Mushroom with Truffle, Baby Vegetables and Yukon Mash

MAPLE LEAF FARMS DUCK BREAST \$75

Wrapped in Prosciutto, Pomegranate Demi, Baby Vegetables and Celeriac Puree