NEW YEAR'S EVE MENU

Starters. **Gentle Greens:** Boston bib lettuce, micro arugula & endive, sesame seed & lemon vinaigrette. Garnished with tear drop tomatoes & goat cheese. 12 Classic Caesar Crisp leaves of romaine, house dressing, herb croutons, grated parmesan. **Spinach Sensation** 11 Spinach leaves tossed in a warm bacon vinaigrette, pickled red onions, teardrop tomatoes. Fabulous Fruit & Fig 15 Assortment of seasonal fruit, paired with sweet fig jam, lavash cracklings & butterfly crackers. Dessert. 14 **Grilled Banana Sundae**

Appetizer.

Scallop Nest: Jumbo sea scallops, citrus, herbs, pan seared, finished with raspberry blush butter. Topped with crispy leek straw and micro arugula greens.	22
Buffalo Batton: Marinated buffalo steak, peppers, onions, fresh jalapeno, skewered and chargrilled. Dressed in a bourbon soy glaze & sweet chili chutney.	27
Carbon Cheese Curds: Smoked mozzarella cheeese, wrapped with sun-dried tomato & basil, dredged and fried golden brown. Paired with White Buffalo cheese sauce.	17
Lemon & Orange Chicken Roulade: Chicken breast filled with a lemon herb cream cheese blend and poached in a wine bath. Nestled on a bed of Spinach leaves with orange lemon jam.	14
Entree.	
Perfect Duo: 6 oz. center cut Filet of Beef, 6 oz. Cold Water Lobster Tail. Lemon herb butter sauce, petite shiraz demi. Duchess potato & asparagus bundle.	65
Roasted Chicken Ravioli: Slow roasted marinated chicken pulled & tossed with shaved pecorino, artichokes, roasted red pepper, crushed garlic & herbs. Jumbo cheese ravioli with sun-dried tomato sauce.	28
Stuffed Salmon: Salmon filet stuffed with a scallop & vegetable mousse. Orange hollandaise cream, garnished with ginger soy rice & crispy fried leeks.	32

Peppercorn Crusted

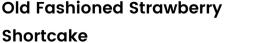
14 oz. Hand Trimmed Rib Eye Steak, Mélange of peppercorns, cinnamon &

vanilla sweet potato mash, roasted

Rib Eye Steak:

Brussel sprouts.







12

45