

NEW YEAR'S EVE MENU

Starters.

Gentle Greens: 9
Boston bib lettuce, micro arugula & endive, sesame seed & lemon vinaigrette. Garnished with tear drop tomatoes & goat cheese.

Classic Caesar 12
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.

Grilled Banana Sundae 14

Caramel Apple Candy Purse 15

Chocolate Truffle Torte 14

Old Fashioned Strawberry 12

Shortcake

Appetizer.

Scallop Nest: 22
Jumbo sea scallops, citrus, herbs, pan seared, finished with raspberry blush butter. Topped with crispy leek straw and micro arugula greens.

Buffalo Batton: 27
Marinated buffalo steak, peppers, onions, fresh jalapeno, skewered and chargrilled. Dressed in a bourbon soy glaze & sweet chili chutney.

Carbon Cheese Curds: 17
Smoked mozzarella cheese, wrapped with sun-dried tomato & basil, dredged and fried golden brown. Paired with White Buffalo cheese sauce.

Lemon & Orange Chicken Roulade: 14
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.

Entree.

Perfect Duo: 65
6 oz. center cut Filet of Beef, 6 oz. Cold Water Lobster Tail. Lemon herb butter sauce, petite shiraz demi. Duchess potato & asparagus bundle.

Roasted Chicken Ravioli: 28
Slow roasted marinated chicken pulled & tossed with shaved pecorino, artichokes, roasted red pepper, crushed garlic & herbs. Jumbo cheese ravioli with sun-dried tomato sauce.

Stuffed Salmon: 32
Salmon filet stuffed with a scallop & vegetable mousse. Orange hollandaise cream, garnished with ginger soy rice & crispy fried leeks.

Peppercorn Crusted Rib Eye Steak: 45
14 oz. Hand Trimmed Rib Eye Steak, Mélange of peppercorns, cinnamon & vanilla sweet potato mash, roasted Brussel sprouts.
