NEW YEAR'S EVE DINNER

Per Guest – 105

STARTER

Winter Green Salad
Bacon, Fennel, Cucumber, Radish, Champagne Vinaigrette

Lobster Bisque
Sherry, White Wine, Cream, Chives

Crab Cake
Corn Maque Choux, Remoulade

Baked Goat Cheese
Tomato Jam,
Grilled Sourdough Bread

ENTRÉE

Herb Crusted Lamb Loin
Lamb Demi

Pan Seared Snapper
Caper Butter Sauce

Beef Tenderloin
7oz, Red Wine Demi

Herb Roasted Chicken
Pan Jus

Root Vegetable Gratin
Cashew Béchamel

All dining subject to 20% gratuity.

NEW YEAR'S EVE DINNER

Per Guest – 105

SIDES

Green Beans
Garlic Butter, Red Pepper

Brussel Sprouts
Bacon, Shallots, Pecans

Carrots
Honey, Cumin Seeds

Wild Mushrooms
Garlic Herb Butter, Shallots

Whipped Potatoes
Chives

DESSERTS

Key Lime Pie
Blackberry Sauce

Chocolate Cake
Raspberry Sauce

All dining subject to 20% gratuity.