

# New Year's Eve 4 Course Prix Fixe Menu

\$80

## 1ST SHARED COURSE

**Champagne toast & brioche bread  
layered with strawberry marmalade  
and whipped goat cheese**

## 2ND COURSE: CHOOSE AN APPETIZER

### **Brussels Sprouts**

Flash fried & tossed in a sweet bacon glaze and parmesan cheese

### **French Onion Soup**

House-made croutons, beef broth and muenster cheese

### **Shrimp Cocktail**

House-made cocktail sauce

### **Roasted Apple and Arugula Salad**

Greens tossed in apple cider vinaigrette, roasted local apples,  
candied pecans and honey whipped goat cheese

### **Steak Tips**

Tenderloin tips, mushrooms, gorgonzola cream sauce and grilled  
bread

## 3RD COURSE: CHOOSE AN ENTRÉE

### **Braised Short Ribs**

Fork-tender short ribs served on a large bed of creamy polenta

### **Lobster Ravioli**

Roasted tomato cream sauce topped with langistino and micro  
greens

### **Seared Salmon**

Balsamic & honey glazed with orzo, cherry tomato and fresh basil

### **Goat Cheese Stuffed Airline Chicken**

Marsala sauce and wild mushroom risotto

## 4TH COURSE: CHOOSE YOUR DESSERT

### **Salted Honey Crème Brûlée**

**Chocolate Mousse Cake with Berry  
Reduction and Chocolate Sauce**

**Bread Pudding with Creme Anglaise  
and Caramel**