

New Year's Eve 2016

Includes Complimentary Chef's Choice AMUSE BOUCHE

Choice of Starter

Soup...

Artichoke and Potato
crushed kalamata olives, broken tomatoes, fresh cut herbs

Salad...

Baby Greens and Micro Sprouts
crispy prosciutto, watercress black mission figs, parmesan crisp, herb vinaigrette

Fresh Handmade Pasta...

Seared Nova Scotia Sea Scallop
lobster ravioli, black truffle butter sauce, chervil

Vegetarian...

Hot House Tomato Fried Napoleon
provolone cheese, smoked marinara, micro sprouts

Choice of Main Course

Poultry...

Semi Boneless ½ Chicken,
lemon and rosemary glaze, scalloped potato, seasonal vegetables, natural pan jus

Fish...

Pan Seared Potato Crusted Chilean Sea Bass
baby vegetables, butternut squash puree, micro seedling

Land and Sea...

Thick Cut 9oz "AAA" Beef Striploin
shiraz reduction, baby vegetables,
bacon-wrapped shrimp skewer, lemon cream reduction

Vegetarian...

Mushroom and Brie Risotto,
red pepper emulsion, shaved pecorino

Choice of Dessert

Chocolate...

Dark Chocolate Nutella Tartlet
hazelnut candy sugar, bruleed marshmallows

Vanilla...

Vanilla Bean Creme Brulee
scattered sauces and fresh berries, chocolate crackle

Includes Coffee and Tea

\$82.95/person plus tax and gratuity

Available from 5:30pm ~ Reservations Recommended