

NEW YEAR'S EVE 2019



AMUSE-BOUCHE

SMOKED SALMON MOUSSE

Rye Crisp

FIRST COURSE

OYSTER ON THE HALF SHELL *

Champagne Mignonette

RACHLETTE TORTE

Melted Leeks and Mushrooms

SECOND COURSE

LOBSTER BISQUE

Crispy Claw, Brandied Crème

GRILLED AVOCADO

*Baby Greens, Whipped Cotija,
Jicama, Ginger Lime Vinaigrette*

INTERMEZZO

CHAMPAGNE SORBET

THIRD COURSE

BISON TENDERLOIN *

Mushroom Butter, Root Vegetable Hash

WHOLE ROASTED BRANZINO

Confit Fingerling, Pistachio Pesto

PAN SEARED GNOCCHI

*Roasted Oyster Mushrooms, Asparagus Tips,
Herbed Beurre Blanc*

DESSERT

SACHAR TORTE

LEMON MERINGUE

\$75 Per Person

\$25 Veuve Cliquot Toast

\$25 Per Child

*20% Gratuity added for parties of 5 or more and any
discounted check.*

**Consumer Advisory: Thoroughly cooking foods of animal
origins such as beef, lamb, pork, poultry, eggs or
shellfish reduces the risk of food borne illnesses.*

*Executive Chef: Nate Nagy
Wine Coordinator: Peri Ermidis
General Manager: Kirstyn Sterling*