



the  
**crane & pelican**  
cafe



## **HAPPY NEW YEAR!**

TONIGHT'S 3 COURSE MENU IS \$39.95/PERSON  
PLEASE SELECT ONE OPTION FROM EACH COURSE



### **STARTERS**

**WELSH RAREBIT – RICH DIP WITH HAVARTI, & PARMESAN, BLUE MOON BELGIAN ALE, & BOETJES STONE GROUND MUSTARD, SERVED WITH GRILLED BAGUETTE BREAD.**

**GOAT CHEESE BRUSCHETTA – HEIRLOOM TOMATOES DICED WITH FRESH BASIL, EXTRA VIRGIN OLIVE OIL, & HIMALAYAN SEA SALT, WITH GRILLED BAGUETTE BREAD.**

### **SUPPERS**

**RESOLUTION STEAK – 8OZ PRIME BASEBALL CUT SIRLOIN STEAK TOPPED WITH A CODY ROAD WHISKEY SAUCE, WITH BABY RED SMASHED POTATOES, SQUASH & ZUCCHINI VEGETABLE BLEND, & BREAD.**

**'16 SALMON – GRILLED ATLANTIC SALMON FILET, RUBBED WITH CINNAMON & CHIPOTLE SPICES THEN LIGHTLY GLAZED IN A THAI RED PEPPER SAUCE, SERVED WITH LIME RICE PILAF, SQUASH & ZUCCHINI VEGETABLE BLEND, & BREAD.**

**CHAMPAGNE & RIVER BARON PASTA – LINGUINE NOODLES WITH A FRESH TOMATO SAUCE SPLASHED WITH RIVER BARON SPIRIT & CHAMPAGNE TOPPED WITH FRIED EGGPLANT AND GOAT CHEESE.**

### **SWEETS**

**RED VELVET CHEESECAKE – MADE FROM SCRATCH CHEESECAKE LAYERED WITH RED VELVET AND DRIZZLED WITH A CHOCOLATE GANACHE.**

**RUMCHATA CAKE – RICH, MOIST & DENSE WHITE CAKE LAYERED WITH RUMCHATA FLAVORED ICING.**