



Happy New Year's Eve

Please select one option from each course - \$39.95/person

Salad

Pomegranate Salad – Romaine lettuce tossed in our homemade citrus vinaigrette dressing with Pomegranate seeds, roasted pine nuts, & crumbled goat cheese, served with our seasoned crackers.

Corn & Crab Bisque – Creamy Bisque base made with all real crab meat served with a grilled baguette slice.

Entrées

Sirloin Medallions – A pair of four ounce sirloin medallions over a cognac peppercorn cream sauce, served with smashed potatoes, roasted baby carrots, and our homemade bread.

Chicken Cordon Bleu – Chicken breast tenderized and stuffed with ham and gruyere cheese, then breaded and baked until golden brown, served with Saffron Risotto, Brussel sprouts, and our homemade bread.

Blackened Ahi Tuna– Pan seared blackened Ahi Tuna drizzled with a wasabi Aioli, served with a saffron risotto, Brussel sprouts, and our homemade bread.

Vegetarian Lasagna – Lasagna noodles layered with grilled zucchini, yellow squash, asparagus, garlic & mushrooms in a fresh tomato sauce with pesto, & 3 cheeses, served with our homemade bread. (Vegan version available upon request, must be pre-ordered)

Dessert

Warm Fudge Brownie with Home-made Ice-cream – Delicious brownies with chunks of chocolate with a small scoop of our home-made Ice-cream.

Rainbow Sherbert Champagne Float - Champagne & rainbow sherbert garnished with fresh strawberries.