



# THE CRANE & PELICAN CAFE

New Year's Eve - 6pm & 8pm seatings

**3 courses for \$69.95/person**

**Entrée orders will be taken ahead when you make your reservation.**

**Call today to reserve your table. 563-289-8774**

## Soup/Salad

### *Winter Salad*

Mixed greens tossed in a cranberry Champagne vinaigrette with mandarin oranges, dried cranberries, & candied pecans.

### *Lobster Bisque*

Jeana's rich from scratch lobster bisque with toasted baguette.

## Suppers

### *Beef Tenderloin Medallions*

A pair of 4oz beef tenderloin medallions grilled to order, topped with Chef's amazing green peppercorn cognac cream sauce, served with a baked potato & a vegetable medley.

### *Tilapia En Papillote*

Flakey white fish wrapped in parchment paper with herbed butter & seasoning, then baked. The parchment seals in the aroma and flavor until the moment you open it at your table. Served with a wild rice pilaf & vegetable medley

### *Pumpkin Gnocchi*

Pillowy soft potato gnocchi swimming in a rich pumpkin cream sauce with spinach, sage & thyme.

## Sweets

### *Chocolate Mousse*

Chef Jeana's whipped chocolate mousse garnished with red raspberry garnish.

### *Spumoni*

Three layers of flavorful from scratch Ice Cream: rich milk chocolate, pistachio, & maraschino cherry.