

New Years 2016

Performing our acoustic entertainment

Tonight, please welcome

Wyatt Basaraba & Ty Brewen

First Seating: 5

Second Seating: 7:15

\$75 per person plus gratuity

Reservation required.

Your first glass of Moët & Chandon Imperial Brut Champagne is included!

Dinner menu by Chef Katie Eckerdt

Your choices include one from each course

STARTERS

Oysters Rockefeller

Blue Cheese Cake

With basil pesto and spiced walnuts

Prawn cocktail

Served with our homemade cocktail sauce

SECOND COURSE

Winter Panzanella

Arugula, roasted butternut squash, pecans, dried cranberries, blue cheese tossed in Dijon vinegar dressing

Lobster Bisque

ENTRÉE

Slow Roasted Prime Rib

Served with garlic mashed potatoes and roasted Broccolini

Parmesan crusted Salmon

Served with roasted fingerlings and glazed carrots

Roasted Vegetable Risotto

Tomato risotto topped with roasted eggplant, zucchini and asiago

DESSERT

Flourless Chocolate Cake

Cinnamon whipped cream and hazelnut praline

Crème Puffs

Pate Choux with Meyer lemon cream filling and honey whipped cream.