

New Years Eve 2020

First Course

Coco Braised Duroc Pork Riblets
Brussel sprout slaw

or

Asiago Baked Oysters
spinach, garlic

Second Course

Wild Mushroom Bisque
crème fresh, chives, truffle shavings

or

Beet Salad
arugula, red onion, candied pecans, gorgonzola cheese, champagne vinaigrette

Third Course

Braised Veal Osso Buco
creamy polenta, heirloom carrots, red wine reduction

or

8oz. Beef Tenderloin Stroganoff
fettuccini pasta, wild mushrooms, sour cream garlic sauce

or

Norwegian Halibut Oscar
soy bean purée risotto, asparagus, saffron hollandaise

Fourth Course

Berry Grape-Ful
(this year is over
)berry butter cream, champagne mousse, berry grape compote, champagne vanilla
cake, raspberry sauce

or

Tik-Tok Chocolate Clock
chocolate tart shell, ganache, milk chocolate mousse, peanut-caramel, white
chocolate butter crème, fudge brownie, caramel sauce

\$125 per seat

tax and gratuity not included