New Year's Eve

$150 PER PERSON | 6:00pm - 9:00pm

AMUSE-BOUCHE

Champagne & Bowfin Roe Blini

Crème Fraîche, Chive

COURSE ONE

Poached Pear & Crab Louis

Micro Cantaloupe

COURSE TWO

Lobster Bisque

Crème Fraîche

COURSE THREE

Choice Of:

Petit Filet au Poivre

Fondant Potato, Patty Pan Squash, Peppercorn Brandy Cream

OR

Pork Tenderloin

Sauce Robert, Fondant Potato, Patty Pan Squash

COURSE FOUR

Choice Of:

Baked Brie

Dark Cherries, Candied Walnuts

Chocolate Pot de Crème

Whipped Cream, Shaved Chocolate