

# New Years Eve Menu

**7:00pm ~ Cocktails**

*Raw Seafood Bar and Hot Hors D'Oeuvres Stations*

**8:30pm ~ Plated Dinner**

**First Course**

*Provençal Seafood Bisque garnished with crispy leeks*

**Second Course**

*Slow Roasted Beef Tenderloin*

*Accompanied by duchesse potatoes, organic baby carrots, wild mushrooms complimented with a red wine reduction*

**OR**

*Wild Pheasant Roulade*

*Stuffed with chestnuts, sun-dried cherries fresh arugula nestled beside duchesse potatoes finished with a lemon thyme jus*

**Dessert**

*Molten Chocolate Lava Cake with house made ginger ice cream*

**12:00am ~ Ring in the New Year**

*Champagne and Munchies*

**\$ 75++ Per Person**

