



New Years Eve Menu

5:00 PM – 9:30 PM - Saturday December 31st, 2011

Prix Fixe \$55.00 per person*

Choice of Soup or Salad

Soup

Crab Bisque

Delicate lump crab in creamy bisque with a hint of sherry

Salad

Poached Pear

Field greens with vanilla scented poached pears, walnuts, and goat cheese tossed with blueberry vinaigrette

Starters

Shrimp Scampi

Shrimp scampi served over a creamy Parmesan polenta

Stuffed Mushrooms

Champignon mushrooms stuffed with a crab stuffing and baked in white wine, butter, and garlic

Mozzarella and Tomato

A tower of fresh mozzarella and vine ripened Roma tomatoes drizzled with a basil pesto

Entrees

Steak Au Poivre

*Black Angus sirloin topped with a brandy and green peppercorn sauce,
served with Duchess Potato and haricot verts.*

Salmon

*Wild caught Salmon baked and topped with pesto butter,
served with jasmine rice and sautéed spinach*

Chicken

*Pan-seared boneless breast of chicken topped with a mushroom demi-glaze
served with wild rice and asparagus*

Pappardelle

Fresh Pappardelle pasta sautéed in a champagne cream sauce with wild mushrooms and asparagus



Deserts

Crepes

Fresh strawberries and blueberries mixed with sweet mascarpone cheese, wrapped in home made crepes and topped with a vanilla cream sauce

Crème Brule

Creamy vanilla custard topped with flambéed caramelized sugar

Ice Cream

Creamy vanilla bean ice cream topped with a home made caramel sauce and candied walnuts

Beverages

Aqua Panna 7

Pepsi, Diet Pepsi, Sprite, Club Soda, Ginger Ale 3

Lemonade 3

Iced Tea 3

Regular and Decaffeinated Coffee 3

Cappuccino 5

Espresso 2.5

Double Espresso 5

****Plus tax and gratuity***

18% gratuity added to groups of 8 or more

We do not accept restaurant.com gift certificates for New Year's Eve