

NEW YEAR'S EVE MENU

THREE COURSE MEAL | \$70

STARTER

WILD MUSHROOM BOUCHE

Wild mushrooms, garlic & herb Boursin cheese,
wrapped in puff pastry, Anaheim chili sauce

or

SIGNATURE SALAD

Mixed greens, red oak leaves, striped tomato, English cucumber,
toasted pumpkin seeds, garlic cheese straw, house vinaigrette

ENTRÉE

CHICKEN KIEV

Herb stuffed, pan fried, lemon caper sauce,
saffron rice, seasonal vegetables

or

JUMBO SCALLOPS

Seared rare, wilted spinach bed, pesto aioli,
cheesy polenta, seasonal vegetables

or

STEAK DIANE

Petit filet mignon, pounded, sauteed, mushrooms,
pepper-mustard and brandy cream sauce,
potato souffle, seasonal vegetables

DESSERT

HOUSE MADE BERRY TRIFLE

or

TRIPLE CHOCOLATE CAKE

Raspberry sauce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Please notify server of any food allergies. An automatic 18% gratuity will be added to parties of 6 or greater.