



NEW

YEARS

EVE

BOSTON BIBB SALAD

Hydroponic Boston Bibb lettuce with radicchio, Belgium endive, English cucumbers, grape tomatoes, and red onions with a Zinfandel dressing.

Entrees

Choice of

HERB ENCRUSTED RACK OF LAMB

New Zealand rack of lamb crusted with fresh herb panko crumbs and finished with a lamb glaze.

FILET MIGNON

Eight-ounce center-cut filet mignon grilled and served with a Bordelaise wine sauce.

TWIN LOBSTER TAILS

Two cold-water lobster tails topped with seafood stuffing and drawn butter.

DOVER SOLE IN PAUPIETTE

Fresh filet of Dover sole cooked in a parchment paper with fennel, onions, lemons, tomatoes, spinach and white wine.

Entrees all served with fresh asparagus a la Hollandaise and your choice of wild mushroom risotto or Anna potatoes

Dessert

PEACH MELBA

Vanilla ice cream topped with Melba sauce, peaches, whip cream, toasted almonds and a cherry.

CHOCOLATE LAVA CAKE

Warm chocolate with a chocolate ganache center with vanilla ice cream.