



New Year's Eve Dinner

\$125/per person plus tax and gratuity

1ST COURSE: SOUP

Shrimp With Brie And Amaretto Cream

2ND COURSE: SALAD

Wilted Spinach With Warm Bacon Vinaigrette, Red Onions,
And Soy Marinated Boiled Eggs

3RD COURSE: FISH

Grilled Marinated Shrimp With Arugula, Shaved Parmesan,
And Champagne Vinaigrette

4TH COURSE: ENTRÉE

Citrus Marinated Duck Breast With Duck Comfit And House Duck Demi Glaze.
Served With Caribbean Sweet Potatoes And Roasted Winter Vegetables.

5TH COURSE: CHEESE

Brillat Savarin Gelato With Vanilla Riesling Poached Pears

6TH COURSE: ROAST

Red Wine Poached Beef Tenderloin With Butternut Squash Succotash
And Horseradish Cream.

7TH COURSE: DESSERT

Frangelico Tiramisu