



## *New Years Eve*

*6pm & 8:30pm Seatings*

---

### ***Appetizer***

*Wild Boar Chop, Honey Truffle Veal Glace, Creamy Grits, Roasted Red Pepper Coulis*

### ***Salad***

*Prawn & Haricots Verts Salad, with Roasted Garlic Mustard Vinaigrette*

### ***Intermezzo***

*Wild Berry Sorbet*

### ***Entrees (choose 1)***

*Thyme & Black Pepper Roasted Tenderloin, Havarti & Crab Stuffed Prawns, Smoked Portabello Mushroom, Lemon Thyme Potato Pie, Asparagus*

*Sauteed Sea Bass, Roasted Fennel, Swiss Chard & Warm Coriander Seed Vinaigrette*

### ***Dessert***

*White Chocolate Mousse Brownie Torte with Caramelized Bananas, Bitter Sweet Chocolate*

***1<sup>st</sup> Seating \$69 2<sup>nd</sup> Seating \$99***

*We are happy to assist any special dietary needs or request.*

***All Applicable Taxes plus 20% Gratuity Added on to the Final Bill***

***Ian Krystik, Executive Chef***  
***Jeff Hall, Sous Chef***