

NEW YEARS EVE

reservations start at 4:30 pm | last seating at 8:30pm

\$275 PER PERSON

FIXED MENU FOR THE EVENING

HORS D'OEUVRES

*OYSTERS ROCKEFELLER, SHRIMP, CRAB CAKES,
DEVILED EGGS WITH CAVIAR, BOURSIN STUFFED
ARTICHOKES, BROCHETTES, AND MORE...*

COURSE 1

*MINI CHARCUTERIE, SMOKED GOUDA,
BLUEBERRY GOAT CHEESE,
ASSORTED MEAT ROSETTES AND BEEF RILLETTE*

COURSE 2

*WEDGE SALAD
BABY ICEBERG LETTUCE, APPLEWOOD SMOKED BACON,
PICKLED RED ONION, BALSAMIC GLAZE,
MICRO GREENS, BLUE CHEESE DRESSING*

WINE SERVICE

(1ST GLASS INCLUDED)

COURSE 3

*SURF & TURF
10 OZ FILET AND 12 OZ LOBSTER TAIL,
TRUFFLE MASHED POTATOES, CARROTS,
ASPARAGUS & CAVIAR BUTTER*

COURSE 4

*DESSERT
OLIVE OIL CAKE | CHOCOLATE CIGAR | GELATO*

CHAMPAGNE

A CHAMPAGNE TOAST AT NEW YORK MIDNIGHT

**TAX AND TIP NOT INCLUDED IN PRICE.*