

2017

HAPPY New Year

First Course

Lobster Bisque

or

Deviled Duck Eggs with Caviar

Salad Course

Bibb Lettuce Wedge with Toasted Pine Nuts, Crispy Thick Cut Bacon, Danish Bleu Cheese, Dried Cranberries and Chopped Duck Eggs

Entrée Course

Filet Mignon Oscar Style

Grass Fed 8oz Filet, Aged and Hand Cut and Topped with Succulent Crab and Smothered in Béarnaise Sauce. Served with Roasted Garlic and Herb Yukon Gold Mashed Potatoes and Roasted Asparagus

Lake Meadow Farms Glazed Pork Chop

Frenched Pork Chop, Smothered in Bacon Bourbon Glaze with Au Gratin Potatoes, and Pancetta Glazed Brussel Sprouts

Duck Confit

Leg and Thigh Portions, Braised in Duck Fat and then Seared Crisp Served with Pommes De Terre Sarladaise and Green Bean Amandine

Pecan Crusted Halibut

Pan Seared Crusted Halibut, Topped with a Dijon Buerre Blanc, Served with a Saffron Risotto and Roasted Baby Carrots

Quinoa Stuffed Portabella Mushroom

Italian Style Quinoa Stuffed Portabella Mushroom Cap, on a Bed of Wilted Spinach and Served with Truffled Cauliflower Au Gratin

Dessert Course

Double Chocolate Bread Pudding with Rich Vanilla Bean Ice Cream
or Mango Guava Cheesecake

\$69.95

Taxes & Gratuity Not Included

1-800-556-5016

For Reservations