



New Year's Eve 2017

Three Course Option \$50 per person

Debut

Local Arugula Salad

*butternut squash, smoked blue cheese mousse, bacon,
hard boiled farm egg, walnut vinaigrette*

Principale

choice of:

Surf & Turf

*grilled heartland rib eye, sautéed gulf shrimp,
local hop chimichurri, roasted garlic mashed potatoes*

Wood Roasted Salmon

*potato & green pepper hash, crawfish étouffée sauce,
kale chips*

Vegetable Risotto

leeks, garlic, local mushrooms, parmesan reggiano, herbs

Fini

Brownie Sundae

*warm fudge brownie, chocolate cardamom ice cream,
hazelnut praline, prosecco meringue*



New Year's Eve 2017

Five Course Option \$70 per person

Debut

choice of:

Kumamoto Oysters

four raw west coast oysters, champagne mignonette

Brie & Pumpkin Seed Butter

house made sea salt crackers, apricot preserve

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Local Arugula Salad

*butternut squash, smoked blue cheese mousse, bacon,
hard boiled farm egg, walnut vinaigrette*

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Avocado Toast

*grilled brioche, whipped avocado butter, radish salad,
chopped hazelnut, greek olive oil, green onion*

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Principale

choice of:

Surf & Turf

*grilled heartland rib eye, sautéed gulf shrimp,
local hop chimichurri, roasted garlic mashed potatoes*

Wood Roasted Salmon

*potato & green pepper hash, crawfish étouffée sauce,
kale chips*

Vegetable Risotto

leeks, garlic, local mushrooms, parmesan reggiano, herbs

Fini

Brownie Sundae

*warm fudge brownie, chocolate cardamom ice cream,
hazelnut praline, prosecco meringue*

Wine Pairings

\$25 per person

Three Paired Wines