

# PRIX FIXE MENU

## AMUSE BOUCHE

### CUCUMBER & GRAPE TOMATO DEVILED EGG

*Lemon-Chive Truffle Accent*

## FIRST COURSE SELECTIONS

### LOBSTER BISQUE

*Toasted Garlic Crostini*

### GOAT CHEESE FIG AND LEEK VOL-AU-VENT

*Basil Pesto*

### CANNELONI BOLOGNESE

Twin Folded Pasta "Cigars" filled with meat & Tomato Ragout

*Sauce Bechamel & Shaved Parmesan*

### Winter White Salad

Julienned Jicama • Celeriac • Broccoli Straws • Clementine Filets

Frisee • Lime Yogurt Dressing

*Caraway Accents • Crushed Rye Croutons*

## SECOND COURSE SELECTIONS

### VENISON PAVE

Seared Venison Steak with Cauliflower Gratine & Potatoes Lyonnaise

*Peppered Elderberry Gastrique*

### ROASTED PHEASANT STATLER

Sautéed Salsify • Chestnut-Cornbread Stuffing

*Apple Pheasant Jus Lie*

### PAN ROASTED HALIBUT

Seared Vegetable Chartreuse • Sesame Soba Noodles

*Saffron-Coconut Crème*

### ARTICHOKE & MARSCAPONE AGNOLOTTI

With Spinach, Sun-Dried Tomatoes & Verjus Cream

## DESSERT SELECTIONS

### GEWURSTRAMINER POACHED PEAR & PISTACHIO TARTE

*Ginger Coulis • Mulled Cranberries*

### TRIPLE CHOCOLATE TRIFLE

Chocolate Ganache • Chocolate Cake • Chocolate Mousse

*Bergamot Cointreau & Cinnamon Orange Chiboust*



## RESERVATIONS ESSENTIAL

AVAILABLE A LA CARTE FROM 5 -7:30PM

LATE NIGHT DANCING TO GIANT MUSIC VIDEO

WITH JAM MAN ENTERTAINMENT

MIDNIGHT CHAMPAGNE TOAST & CONFETTI DROP

PARTY HATS, BALLOONS, SURPRISES & MUCH MORE!

*Bentleys*

NEW  
YEARS  
EVE



**\$80**

PER PERSON

EXCLUDING ALCOHOL,  
TAX & GRATUITY