



HAPPY NEW YEAR!

NEW YEAR'S EVE CHAMPAGNE DINNER 2018

FIRST SEATING

(Reservations 5:00pm-7:30pm)

4 Course Prix-Fixe Menu

First Course

Celeriac Apple Volute
Black Trumpet Mushrooms

Second Course

Roasted Beet Salad

*Honey Crisp Apple, Endive, Watercress, Radicchio
 Fourme d'Ambert Blue Cheese, Champagne Vinaigrette*

Third Course

Petite Filet

*Parsnip Puree, Broccolini, Baby Carrots
 Foie Gras Red Wine Reduction*
 or

Pan Seared Turbot

*Lobster Brandade, Grilled Lemon
 Black Truffle Vinaigrette*

Dessert

Bitter Chocolate Mousse
Sour Cherry

Champagne Toast

\$98

plus tax & gratuity

Supplements: \$25

*Butter Poached King Crab
 or Seared Foie Gras*

Caviar Menu also available

SECOND SEATING

(Reservations 8:00pm-10:00pm)

5 Course Prix-Fixe Menu

Includes

Live Entertainment - 9pm-12:30am

Party Favors – Midnight Countdown

Use of Table All Night

First Course

Celeriac Apple Volute
Black Trumpet Mushrooms

Second Course

Chestnut Torteloni Pasta
Sage Brown Butter

Third Course

Pan Seared Turbot

*Lobster Brandade, Grilled Lemon
 Black Truffle Vinaigrette*

Fourth Course

Petite Filet

*Parsnip Puree, Broccolini, Baby Carrots
 Foie Gras Red Wine Reduction*

Dessert

Bitter Chocolate Mousse
Sour Cherry

Champagne Toast

\$135

plus tax & gratuity

Supplements: \$25

*Butter Poached King Crab
 or Seared Foie Gras*

Caviar Menu also available



For Reservations:

Please call (702) 804-8008

