

# ***NEW YEAR'S EVE MENU***

***December 31, 2018***

***Second Seating 8:30 pm***

(Includes 5 Course Dinner including Champagne Toast and Continental Breakfast)

**\$105 per person**  
(not including tax or gratuity)

***I***

## **Amuse Bouche**

Chef selection of small bites to stimulate your palate & mind

***II***

## **Mushroom Ravioli**

Mushroom filled ravioli, in a four cheese sauce, served with julienned zucchini, butternut squash, diced tomatoes

***III***

## **Winter Salad**

Mixed greens, roasted butternut squash, dried cranberries, goat cheese, balsamic vinegar dressing

## **Intermezzo**

Raspberry sorbet

***IV***

## **Surf & Turf**

Grilled center cut 8 oz. filet of beef with Barolo wine reduction & Lobster & seafood Newburg in a popover; served with asparagus & roasted Yukon gold potato

***V***

## **Dessert**

TBD

**ENTERTAINMENT BY MASSIVE GROOVE BAND**