

## NEW YEARS EVE 5 COURSE MENU 2021



### **Soup**

Roasted Pepper Lobster Bisque

### **Salad**

Roasted Butternut Squash Salad

(Boston bib lettuce, roasted butternut squash, feta cheese, spiced pumpkin seeds and balsamic vinaigrette)

### **Appetizers**

Ahi tuna poke served in wonton sesame cups

Spanish potato cake and shrimp ceviche

### **Entrees**

#### **Beef Tenderloin Medallion**

Cabernet brined prime angus beef tenderloin, herb and spiced rubbed, seared, and roasted to medium rare, served garlic and chive potato galette and fire roasted Chinese broccoli. \$54.95

#### **Chilean Seabass**

Soy marinated Chilean seabass. Sesame crusted and seared served with a roasted hoisin glazed bak choy, ginger coriander rice. \$50.95

#### **Wild Mushroom & Pinot Noir Risotto**

A blend of wild mushroom, roasted butternut squash, roasted beets, peas, garlic, Pinot Noir and finished with butter, truffle oil, heavy cream, and Pecorino Romano cheese. \$40.95

### **Dessert**

Raspberry Chocolate Mousse