

NEW YEAR'S EVE

Menu

\$75.00 Per Person

Prix Fixe Menu | Includes Champagne Toast
Gratuity Not Included

STARTERS & SALADS

Doughnut Sliders

Pork Belly, Black Pepper and Grape
Compote, Arugula

Black Eyed Pea Bruschetta

Goat Cheese and Garlic Crostini

Seafood Chowder

Shaved Brussels Sprout Salad

Pomegranates, Almonds, Parmesan with a
Lemon Vinaigrette

Delicata Squash Salad

Kale, Candied Pecans, Cranberries,
Gorgonzola with a Shallot Vinaigrette

MAINS

Whiskey Glazed Pork Ribeye

Served over Parsnip Puree, topped with Cranberry
Orange Salsa, accompanied with Asparagus

Vegetable Farro

Kale, Yellow Peppers, Pomegranates,
Pattypan Squash and Tofu

Halibut

Topped with a Sweet and Spicy Cabbage,
accompanied with Jalapeno Cornbread

Spiced Dino Ribs

Served with sautéed Broccolini Pomegranate Aioli,
garnished with Candied Popcorn

Grilled Petite Filet

Served over Black Rice with sautéed Greens
and finished with a Red Wine Bordelaise

DESSERTS

Apple Blossom with Vanilla Ice Cream

Orange Cranberry Bread Pudding

Cranberry Cake with Cream Cheese Icing

Flourless Chocolate Torte with Fresh Berries

Traditionally, we pour the bubbly on New Year's Eve, but what about the menu? Of course, that depends on where you live. In different cultures, certain foods are believed to bring good luck in the year ahead. These New Year's food traditions from around the world have unique meanings and are featured prominently on our menu to usher in 2024. Wishing you a happy and prosperous New Year. Cheers!

