



20 GALA DINNER
NEW YEAR'S EVE 25

 **NEW YEAR'S SPECIALS** 

STARTER

CRAB & PICKLED MUSHROOMS

*marinated heirloom tomatoes,
fennel salad, mache*

THE

ENTREE

BOURBON GLAZED HAM

ham & potato croquette, pear chutney, spiced pomegranate

PARMESAN CRUSTED CHICKEN

*black eye beans, sautéed green beans,
shallot herb beurre blanc*


CAULIFLOWER STEAK AND FRITTERS

*beluga lentil ragout, romesco sauce,
stewed cherry tomatoes, feta*

DESSERT

CELEBRATION CAKE

*pecan brownie, crispy peanut butter feuilletine,
white chocolate mousse*



STARTER

DUCK CONFIT TART

spinach fondue, dark cherry sauce, pickled onion

SHRIMP COCKTAIL

cocktail sauce

DRESSED WATERMELON & CUCUMBER

*mint, greens, goat cheese,
maple pepper dressing*

SPICED PORK POPPERS

Granny Smith apple relish, lemon-saffron aioli

LOBSTER BISQUE

cream and sherry

WINTER VEGETABLE & CANNELINI BEANS SOUP

carrot, celery, leeks, tomato, marjoram

ICEBERG & ARUGULA

roasted tomato, peppers, Gorgonzola vinaigrette

CAESAR SALAD

*romaine lettuce, herb crouton,
house made dressing, Parmesan*

JELLYBEANS

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ENTREE

PAN SEARED SEA BASS

*roasted garlic mashed potatoes, asparagus, saffron butter sauce,
tomato-eggplant compote*

GARLIC JUMBO SHRIMP

*potatoes gratin, broccoli, mustard seeds,
creamy sun-dried tomato sauce*

DUET OF LAMB*

*roasted leg & lamb cutlet, beluga lentils,
roasted red skin potatoes, grilled zucchini*

GRILLED FILET MIGNON*

*baby carrot, double cooked potatoes,
wild mushroom cream sauce*

TURKEY KALE SALAD

*dried cranberries, purple potatoes, cherry tomatoes,
balsamic dijon vinaigrette -SERVED COLD*

PAPPADELLE

*butternut squash, portobello ragu,
pine nuts, pecorino*

FEATURED INDIAN VEGETARIAN

paneer makhani, vegetable jalfrezi, cumin pilaf

STEAKHOUSE SELECTION

great seafood and premium aged USDA beef, seasoned and broiled, a surcharge of \$ 23 applies to each entrée

SURF & TURF*

lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP STEAK*

14 oz. of the favorite cut for steak lovers

GRILLED LAMB CHOPS*

double cut, lamb au jus

18% service charge will automatically be added to your order

DESSERT

THE RICOTTA CHEESECAKE

*spiced cherry sauce, milk crumble
-no added sugar-*

CARNIVAL MELTING CHOCOLATE CAKE

TRIPLE-CHOCOLATE

*flavored with hazelnut, Baileys, praline,
cocoa butter, truffled chocolate cream*

FRESH TROPICAL FRUIT

SELECTION OF ICE CREAM & SORBET

CHEESE PLATE

Please inform your server if you have any food allergies

***Public health advisory:** *consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Surcharge of \$5.00 for third entree or more applies