

NEW YEARS EVE

# Special Menu

\$ 65 per guest

## COURSE I – APPETIZER

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- Butter Squash Velouté
- Warm Burrata & Heirloom Tomato
- Jumbo Shrimp Cocktail Trio
- Winter Greens Salad

## COURSE II – MAIN ENTREE

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- Roasted Rack of Lamb
- Duet of Fillet Mignon & Confit of Short Ribs
- Broiled Sea Scallops
- Slow Roasted Turkey with Stuffing
- Duet of Maine Lobster Tail and Tiger Shrimps
- Add on ( +\$22 )
- Wild Mushroom Risotto

## COURSE III – DESSERT

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- Pistachio Chocolate Yule Log
- Sticky Toffee Pudding

