

New Year's Eve

Prix Fixe Menu

December 31, 2011

1st Course

Champagne Lobster Bisque
or
Field green salad with candied walnuts, dried cherries, gorgonzola
cheese, and honey balsamic dressing

2nd Course

Seared Arctic Char with citrus rosemary beurre blanc, roasted fingerling
potatoes, haricot verts
Prosciutto wrapped 10oz. Filet mignon stuffed with a mushroom duxelle,
truffled risotto, asparagus tips
Blue Crab and Spinach stuffed chicken roulade with lobster cream,
caramelized onion risotto

3rd Course

Vanilla Cream Fruit Tart
Chocolate Soufflé

*\$71.12 per person plus tax to include the 3 Course Dinner Menu
listed above & a Complimentary Glass of Champagne*

In addition to your regular menu