



# NEW YEAR'S EVE DINNER

SEATING AT 6:00PM AND 8:00PM

## Appetizer

Please Select One

Lobster Ravioli

Fennel Cognac Cream Sauce

Wild Mushroom Tart

Caramelized Onions, Fig Jam, Goat Cheese, Puff Pastry

## Salad

Baby Artisanal Lettuces

Cranberry Port Vinaigrette, Fried Goat Cheese, Toasted Hazelnuts

## Entrée

Please Select One

Slow Grilled NY Sirloin Steak

Foie Gras Butter, Roasted Garlic Potato Puree, Crispy Brussels Sprouts and Red Onion Jam

Seafood Paella

Saffron Risotto, Jumbo Shrimp, Cape Mussels and Littlenecks,  
Chorizo Broth

## Dessert

38 Second Chocolate Cake

Gelato, Cookie Crumble, Champagne Zabaglione

Coffee and Tea Service

\$50 per person

Tax & gratuity are not included.

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of a Food Borne Illness. Before placing your order, please inform your server if anyone in your party has a food allergy.