

New Year's Eve

MENU

STARTERS

JUMBO SHRIMP COCKTAIL SERVED WITH HORSERADISH
COCKTAIL SAUCE

VEG ALTERNATIVE: SWEET POTATO CROSTINI TOPPED
WITH BRUSCHETTA

ROCKET ARUGULA SALAD

ENTREE

DUET OF PETIT FILET MIGNON WITH WINTER PEPPERCORN DEMI
GLAZE AND ATLANTIC SALMON WITH LEMON DILL BEURRE BLANC

MASHED YUKON GOLD POTATOES

WINTER SEASONAL VEGETABLES

DRINKS & DESSERT

CHAMPAGNE TOAST

COFFEE, WATER, AND HOT TEA

VIP TICKETS INCLUDE A BOTTLE OF WINE PER COUPLE

DARK CHOCOLATE FANTASY CAKE WITH RASPBERRY COULIS

SPECIAL DIETARY MEAL NEEDS

WE ARE TYPICALLY ABLE TO ACCOMMODATE MOST SPECIAL
REQUESTS WITH A MINIMUM OF 7 DAYS' ADVANCE NOTICE. PLEASE
CALL OUR OFFICE TO MAKE THESE ARRANGEMENTS AT
(805) 577-4057.