

NEW YEAR'S EVE CELEBRATION

Appetizer

Smoked salmon crostini
Dill cream cheese, cucumber, capers, pickled red onion, and watercress

Salad

Winter greens, dried cherries, gorgonzola, candied walnuts, and
white balsamic vinaigrette drizzle

Entrée

Duet of petit filet mignon with white peppercorn demi glaze and
Atlantic Salmon with lemon dill beurre blanc
Sweet potato puree
Winter seasonal vegetables of roasted baby carrots and parsnips,
Cippolini onions tossed with fresh herb olive oil
Rolls and butter

DESSERT

Triple chocolate mousse

BEVERAGES

Iced tea
(upon request)
Coffee, decaf, hot tea

AVAILABLE FOR PURCHASE

Featured wines
Imported and domestic beer
Full-service bar
Soft drinks

Cash-less bar available, accepting debit and credit cards, Apple, and Google pay only.
No cash accepted

All menu selections are subject to change without notice

Special Dietary Meal Needs

*We are typically able to accommodate MOST special requests with a minimum of 7 days' advance notice.
Please call our catering office to make those arrangements at (805) 577-4057.*