

New Year's Eve Menu

\$45 Prix Fixe

Clam Chowder or French Onion

Appetizers

(Choose One)

Scallops

Pan Seared Bay Scallops Wrapped in Prosciutto with Lemon Buerre Blanc

Quail

Grilled and Finished with a Blackberry Demi Glace

Crab Cakes

Maryland Lump Crab with Roasted Red Pepper Aioli

Salads

(Choose One)

Wilted Spinach Salad

Baby Spinach Tossed in a Bacon Vinaigrette with Sundried Cranberries,
Candied Walnuts, Bermuda Onion and Chevre

Caprese

Hot House Tomatoes, Buffalo Mozzarella and Fresh Basil
Topped with Extra Virgin Olive Oil and Balsamic Syrup

Entrees

(Choose One)

Filet Mignon

Sterling Sliver Beef Tenderloin Topped with Bernaise
Duchess Potatoes

Stuffed Halibut

Fresh Halibut Stuffed with Lobster Mousse and Finished with Saffron Buerre Blanc
Rice Pilaf

Venison En Croute

Venison Loin Stuffed with Italian Sausage, Pine Nuts and Sundried Tomatoes
Rolled in Puff Pastry and Finished with Rosemary Demi Glace
Potatoes Au Gratin

Muscovy Duck

Seared Breast with Apricot Glace and Confit Leg
Creamy Risotto

**Vegetarian Options Available*

Desserts

(Choose One)

Baked Alaska, No Flour Chocolate Torte or Bananas Foster