New Years Menu

A Welcome Glass of Sparkling Wine

Appetizer

Truffle Beef Carpaccio

Thinly sliced filet mignon with arugula, truffle aoili, pine nuts and parmesan shavings

or

Portobello Ravioli

Portobello mushroom ravioli with mixed greens, parmesan cheese and balsamic drizzle

or

Tuna Tataki

Sesame-crusted rare tuna, wakame salad, pickled cucumber, wasabi aoli

or

Winter Harvest Salad

Mixed greens, roasted pear, goat cheese, candied pecans, dried cranberries and champagne vinaigrette

Soup

Roasted Corn Chowder

Sweet roasted corn chowder, bacon bites, potatoes, roasted red peppers and herb cream

Entree

Holiday Turkey Roulade

Turkey breast stuffed with spinach, cranberries and pecans served with mashed potatoes, brussels sprouts and red wine jus

or

New Year's Steak & Shrimp Tower

Filet mignon grilled to perfection, topped with sautéed spinach, mushrooms, grilled shrimp and sauce hollandaise, served with mashed potato

or

Pan-Seared Red Snapper

Creamy saffron risotto, grilled asparagus, blistered grape tomatoes and champagne beurre Blanc

or

Cornfed Chicken

Tender and juicy cornfed chicken, served with musroom risotto, steamed broccoli and mushroom sauce

Dessert

Black Forrest Cake

Layers of rich chocolate cake, dark cherry compote and whipped cream, finished with chocolate shavings and fresh cherries

or

Passion Fruit Cheesecake

Creamy passion fruit cheesecake on a roasted walnut crust, passion fruit coulis topped with fresh berries

Coffee, Decaffeinated Coffee or Tea

Available December 31 2026 | 4 Course Menu $95 per person excl. 15% service charge & incl. 7% government taxes

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