

# NEW YEAR'S EVE

## MENU

**New Year's Eve 4 Course Prix Fixe Dinner \$75**  
Includes Champagne Toast & Seafood Display at the Bar

### Appetizer – Choice of 1 Below

Mediterranean Beef Tenderloin Kabob with Tzatziki Sauce  
Beef Tenderloin Cubes, Marinated in Herbs, Skewed with Onions and Peppers

Mango Habanero Shrimp with Honey Mustard Avocado Salsa

Puff Pastry stuffed with King Crab Meat and Sweet Corn  
Drizzled with Sweet and Chili Cranberry Sauce

### Choice of Soup or Salad

#### Lobster Bisque

Served with Fresh Lobster, Scallions, Corn and Oyster Crackers

#### Wonderful Winter Salad

Mixed Greens, Walnuts, Dried Cherries, Feta, Tart Apples  
Crispy Shallots, Fresh Pomegranate, Pomegranate Vinaigrette

### Entrée – Choice of 1 Below

Bacon Wrapped Filet Mignon with Fresh Lobster Tail, Cognac Mushroom Reduction  
Served with Sautéed Asparagus and Potato Puree

Fresh Fish of the Week - Determined by Market Availability

#### Tandoori Marinated Lamb Chops

Served with Sautéed Asparagus and Couscous

Lobster Risotto served with Fresh Jumbo Sea Scallops Drizzled with Black Truffle Oil

### Dessert

New York Style Cheesecake with Raspberry Purée

or

#### Sticky Toffee Pudding Cake

Chocolate Cake with Fresh Dates, Espresso, and Vanilla, in a Buttery Toffee Sauce

**Coffee or Tea**