New Year's Eve

$150 PER PERSON | 6:00pm - 9:00pm

AMUSE-BOUCHE

Champagne & Mushroom Blini

Confit Mushroom, Tarragon Crème Fraîche

COURSE ONE

Poached Pear & Winter Greens

Bosc Pear, Walnut, Blue Cheese, Cranberry, White Balsamic Dressing

COURSE TWO

Roasted Mushroom Bisque

Sherry Cream, Onion Nest

COURSE THREE

Choice Of:

Mushroom Wellington

Puff Pastry, Spinach, Duxelles, Hazelnut, Chimichurri

OR

Cauliflower Au Poivre

Braised Cauliflower, Brandy Peppercorn Sauce, Wild Rice

COURSE FOUR

Choice Of:

Cherry & Walnut Tart

Dark Chocolate Nibs, White Icing

Chocolate Pot de Crème

Fresh Berries & Cream