

New Years Eve 2017

• DINNER •



APPETIZER

Shrimp Cocktail- Jumbo Shrimp, Traditional Cocktail Sauce,
Lemon

Charcuterie Plate- Assortment of Cured Meats, Cheeses, Jam,
Spiced Nuts, Crostini

Jumbo Vegetable Spring Rolls- Ginger Soy Dipping Sauce

Forest Mushroom Flatbread- Goat Cheese, Caramelized Shallots,
Cilantro

ENTRÉE

Grilled Filet Mignon- Morel Demi Glace

Roasted ½ Chicken- Brussels Sprouts, A L'orange

New Zealand Lamb Chops- Roasted Lady Apples & Shallots

Seared Halibut- Crispy Potato, Orange Burre Blanc

Forest Mushroom Tagliatelle- Mixed Forest Mushrooms, Goat
Cheese Cream Sauce, Scallion

DESSERT

Individual Cheesecake- Orange Gelee, Candied Orange Peel

Cherry Chocolate Torte- Fresh Whipped Cream, Cherry Drizzle

Apple Cobbler- Caramel Drizzle

Dinner Package \$65 per person

-Includes Champagne Toast-

Reservations Required 203-701-0051

Live music will be provided by a Classical Guitarist