



NEW YEAR'S EVE

3 COURSES: \$65 PER PERSON

first

KALE SALAD

quinoa, roasted butternut squash, honey rhubarb,
roasted delicata squash, crumbled gorgonzola,
gorgonzola dressing

second choose one

HALF RACK OF LAMB

dijon mustard, herb panko, mashed potato,
grilled asparagus, pomegranate chimichuri

PAN SEARED HALIBUT

puttanesca sauce

PRIME RIB +25

slow roasted prime rib with herbs, peewee potatoes,
confit mushrooms, au jus

third

PAVLOVA

fresh berries



EXECUTIVE CHEF: FERNANDO SANTIAGO

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD BORNE ILLNESS.



NEW YEAR'S EVE

KIDS UNDER 12 - 2 COURSE: \$25

main *choose one*

MAC & CHEESE
herb panko

TOMATO BACON BISQUE

ROASTED TURKEY BREAST
mashed potatoes, green beans, gravy

CHEESE RAVIOLI WITH BUTTER SAUCE

dessert *choose one*

HOUSE-MADE PUMPKIN PIE
cinnamon ice cream

ICE CREAM
ask about our flavor selection



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