**New Year’s Eve Menu**

**December 2017**

**Appetizer**

Cauliflower & Roasted Garlic Soup With Asiago Cheese

*Suggested Pairing: Sandhill Pinot Gris*

Grilled Portabella Mushroom & Roasted Red Pepper Salad| Goat Cheese | Balsamic Vinegar | Extra Virgin Olive Oil

*Suggested Pairing: Monkey Bay Sauvignon Blanc*

Traditional Caesar Salad

Romaine | Double Smoked Bacon Lardons | Parmesan | Crostini

*Suggested Pairing: Monkey Bay Sauvignon Blanc*

Scallops | Tarragon Butter Sauce | Artichoke & Tomato

*Suggested Pairing: William Fevre Chablis*

**Intermezzo**

Pineapple & Coconut Sorbet

**Mains**

Roasted Chicken Chasseur

Roasted Baby Potatoes | Cherry Tomato | Mushrooms, Shallot, Bacon | Espangnole Sauce

*Suggested Pairing: Whitehaven Pinot Noir*

Marinated & Grilled Jameson Salmon

Spinach & Potato Gnocchi | Carrot Bundles | Sauteed French Beans

*Suggested Pairing: Chateau De Sancerre*

8oz Tenderloin

Mashed Potato | Zucchini & Carrot | Fireball Bacon Jam | Crispy Onion |Jack Daniel’s Infused Demi Glace

*Suggested Pairing: Torres Cabernet Sauvignon*

Stuffed Eggplant Provencal

Sweet Potato Curry Sauce

*Suggested Pairing: Vineland Estate Riesling*

**Dessert**

Trio

Baklava, Tiramisu & Cherry Blossom

Blueberry Lime Cashew Cheesecake | Almond Flour Crust

$79.00 per person + tax & gratuity

Happy Hour Pricing Does Not Apply