

# NEW YEAR'S EVE 2015

## APPETIZER

Adobo Roasted Quail with Foie Gras Au Torchon  
Cherry Wood Aged Balsamic Syrup, Spiced Apple Condiment

OR

Citrus Champagne Butter Colossal Shrimp Parfait  
Poached Shrimp, Avocado with Cilantro and Lime  
Creamy Cocktail Sauce with Kentucky Bourbon, Witloof Lettuce, Fresh Lemon

## SOUP AND SALAD

Neros Classic Caesar Salad  
Crisp Romaine, Candied Maple Pepper Bacon  
Lemon Garlic Dressing, Focaccia Croutons, Parmesan

OR

Buttercup Lettuce & Kale Salad  
Red Delicious Apples, Spiced Toasted Walnuts, Dried Cranberries,  
Roasted Honey & Lavender Vinaigrette

OR

Sweet Curried Butternut Squash Bisque, Cilantro Cream

## ENTRÉE

Roast Pacific Halibut Fillet  
Baby Caper Butter with Lemon Zest, Grilled Eggplant Caponata, Smoked Red Pepper Vinaigrette

OR

Grilled Alberta Double Cut Lamb Chop  
Sweet Pea Emulsion, French Beans, Garlic & Herb Gnocchetti, Goldschlager Apple Jelly

OR

8 oz AAA Canadian Beef Tenderloin  
Whipped Potatoes, Oven Baked Tomato Provençale, Tender Asparagus, Peppercorn Sauce

OR

Atlantic Lobster Tail Duo  
Two Broiled 6 oz Lobster Tails, Tender Asparagus, Aged Cheddar Potato Croquette, Drawn Butter

## DESSERT

Petite Warm Molten Chocolate Lava Cake, Vanilla & Chai Spiced Crème Anglaise  
Georgia Pecan Tart with Blackstrap Molasses

Miniature Granny Smith Apple Pie & Amaretto Mascarpone Ice Cream  
Mango & Passion Fruit Cheesecake

**\$119** PER  
PERSON

TOTAL REWARDS® PRICING 10% OFF APPETIZER, ENTRÉE AND DESSERT

Tax, alcohol and gratuity not included.

**NEROS**  
STEAKHOUSE