

# NEW YEARS MENU

New  
YEAR'S  
EVE

## FIRST COURSE

Bistro salad or Lobster Bisque

## SECOND COURSE

Choice of

Escargot

Escargot prepared in a phylo dough cup served with a creamy herb sauce

Seared Beef Carpaccio

Seared rare beef tenderloin, thinly sliced and topped with arugula & shaved parmesan

Portobello Tower

Marinated vegetables, grilled to perfection, stacked layer after layer & topped with Portobello mushrooms, goat cheese and rosemary

## THIRD COURSE

Pallet Cleanser

## FOURTH COURSE

Lobster Thermidor

A French Bistro dish of cooked lobster, served with a creamy white wine sauce baked in its own shell and sprinkled with gruyere cheese.

\$65

Prime Rib

Slow roasted prime rib, crusty on the outside, medium rare inside. Served with au jus, horseradish and Traditional English Yorkshire pudding.

\$60

Chicken Wellington

Chicken breast wrapped with double smoked bacon, cream cheese, mushroom duxelles and rosemary, wrapped in a puff pastry and baked golden, finished with a white wine cream sauce.

\$55

Stuffed Peppers

Red bell peppers stuffed with grilled vegetables and wild mushroom risotto, baked and finished with an herb infused demi-glace

\$50

*All Main courses served with Potatoes Au Gratin and Vegetable Medley.*

## FIFTH COURSE

Dessert Sampler