NEW YEAR'S EVE DINNER

COMPLEMENTED WITH THOUGHTFULLY WINE PAIRING

Choice of One

FIRST COURSE

Butter-Poached Lobster & Sweet Corn Velouté
Tender Maine lobster, silky sweet corn velouté, saffron, crispy leeks, andchiveoil.

Beef Tenderloin Carpaccio
Thinly sliced beef tenderloin, baby arugula, shaved Parmigiano-Reggiano, crispy capers, truffle aioli, and aged balsamic reduction.

Wild Mushroom & Truffle Tartlet
Flaky puff pastry filled with sautéed wild mushrooms, caramelized shallots, whipped goat cheese, fresh thyme, and truffle essence.

Choice of One

Filet Mignon Rossini
Grilled center-cutbeef tenderloin,creamypommes purée, grilled asparagus, and demi-glace, herb butter.

Pan-Seared Scallops
Mushroom Panade, saffron risotto, champagne beurre blanc, citrus confit, and herb oil.

Roasted Butternut Squash & Wild Mushroom Wellington
Golden puff pastry filled with roasted butternut squash, wild mushroom duxelles, baby spinach, and caramelized onions, served with parsnip purée and a rosemary-infused vegetable reduction.

THIRD COURSE | DESSERTS

Choice of One

Midnight Chocolate Symphony
Warm dark chocolate fondant, bourbon vanilla bean ice cream, salted caramel

Champagne & Berry Panna Cotta
Silky vanilla bean panna cotta, champagne-infused berry compote, fresh raspberries, almond crumble

Sweet Corn Crème Brullee