



**\$100**

*Per Person*

*Cheers  
to  
2018*

## Appetizer

### **BURRATTA SALAD**

*Mint, Chillies, Lime, Radish, Chick Peas*

### **SCALLOP AND LOBSTER CEVICHE**

*Pink Peppercorn, Sour Cream, Dill, Caviar*

### **SHORT RIB CANNELLONI**

*Marrow Consommé with Foie Gras*

## Entrée

### **TENDERLOIN**

*8oz, Bacon Scalloped Potatoes, Sherry Shallot Gastrique*

### **HALIBUT**

*Wheat Berry Congolese, Gazpacho*

### **VEAL OSSO BUCO**

*Cassoulet, Tomatoes, Olives, Winter Greens*

### **DUCK MAGRET**

*Confit Fingerling Potatoes, Foie Gras*

## Dessert

### **CHEESE BOARD**

*Assortment of Chef Selected Cheese, Bread and Condiments*

### **BERRY BREST**

*Choux Pastry, Vanilla Cream, Berries*

### **FERRERO ROCHER CAKE**

*Chocolate, Butter Cream, Hazelnuts, Cake Layers*



# Appetizer

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## **SEAFOOD PLATTER**

*Chilled and Warm Chef Selection of Seafood*

## **BURRATA SALAD**

*Mint, Chillies, Lime, Radish, Chick Peas*

## **CHARCUTERIE BOARD**

*House-made and Local Charcuterie,  
Condiments and Bread*

## **GROUP MENU**

*4 or more guests (4, 8, 12, 16)*

# \$450

*for 4 people*

*Cheers  
to  
2018*

# Entrée

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## **HALIBUT**

*Roast Squash, Brussel Sprout Spätzle,  
Carrot Butter*

## **VEAL OSSO BUCO**

*Cassoulet, Tomatoes, Olives, Winter Greens*

## **CHATEAUBRIAND**

*20oz, Seasonal Vegetable, Demi Glaze*

# Dessert

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## **CHEESE BOARD**

*Assortment of Chef Selected Cheese,  
Bread and Condiments*

## **EAT THE DESERT MENU**

*Assortment of dessert selections*