

Cheers to the NEW YEAR



FOUR COURSE DINNER

\$70 ADULTS (PLUS TAX) | FROM 5:30 P.M. TO 12 A.M.

CHOICE OF SALAD

ROMAINE HEARTS | BRIOCHE CROUTONS | SHAVED PARMESAN | LEMON & GARLIC DRESSING

ORGANIC MIXED LETTUCES | ROASTED WINTER SQUASH | PEARS | RED ONIONS | GRAPE TOMATOES
BLUE CHEESE | BACON LARDONS | HONEY GLAZED WALNUTS | APPLE CIDER VINAGRETTE

PASTA

PAPPARDELLE SORRENTO
BURRATA
TOMATO BASIL

CHOICE OF ENTREE

HALIBUT | BUTTERNUT SQUASH PUREE | MARBLE POTATOES | BROCCOLINI | GRAPEFRUIT BUERRE BLANC

OSSO BUCCO | GRAFTON AGED CHEDDAR POLENTA GREMOLATA | ROOT VEGETABLES | CUISSON

KANSAS CITY STRIPLOIN | TRUFFLE SILKY POTATOES PEARL ONIONS | BABY CARROTS | DEMI

PAN ROASTED CAULIFLOWER | DEHYDRATED QUINOA PIGNOLI | SULTANA | CURRY

DESSERT

CHEF JAZMIN'S INDIVIDUAL HOUSE MADE SWEET HOLIDAY DELICACIES

BOTTLES OF BUBBLES

LUNETTA PROSECCO 187 ML	10
KENWOOD YALUPA	28
CHANDON BRUT	66
CHANDON ROSE	60
MOET IMPERIAL	132
VUEVE CLIQUOT	138

CELEBRATION COCKTAILS

SMOKED UNTRADITIONAL MANHATTAN 18
HIGH WEST BOURBON | DOLIN ROUGE SWEET VERMOUTH
BENEDICTINE | ORANGE BITTERS

FRENCH KISS 16
VAN GOUGH ESPRESSO VODKA | GODIVA CHOCOLATE
LIQUOR SPLASH OF CREAM

SAVOR & ADORE 18
DON JULIO REPOSADO | CRÈME DE BANANA | MONIN
VANILLA BLACK WALNUT BITTERS

BEVERAGES TO INCLUDE COFFEE, ICED TEA, SOFT DRINKS, ORANGE JUICE AND MILK