



New Year's Eve

Dinner Menu

Food Orders arriving in the Kitchen after 7:00 pm are charged at this price.

Prices are per Person!! No sharing please!!

To Start

Tuna Tempura: with Guacamole and a Soy and Ginger Sauce.

Escargot: With Garlic & Parsley Butter.

Caesar Salad: Hearts of Romaine with Croutons, Parmesan Cheese, and Anchovies.

Bistro Salad: Mixed Greens with Black Olives, Cucumber, Cherry Tomatoes, and Red Onions with Honey Mustard Dressing, in a Wonton Pastry Basket.

Ice Berg Wedge, With Blue Cheese Dressing, & Blue Cheese Crumble, & Bacon Lardoons.

Clams Casino: With an Herb Butter Crust, and Bacon

Jumbo Crab Cocktail, Jumbo Lump Crab Cocktail, served with Mixed Greens & Marie Rose Sauce in a Wonton Pastry Basket **Add \$3**

Soup of the Day

Entrees

Blackened Organic Salmon

Pan Seared Organic Salmon, with Garbanzo Bean Salsa, Asparagus Tips & Lemon Dressing

Dover Sole Meunierre (\$10 Extra)

Fresh Dover from Europe, With Lemon Parsley Butter, Almond Potato Cake, & Asparagus Tips

Snapper en Papilloté

Yellowtail Snapper, with Rice Pilaf, and Stir-fried Vegetables, with a Soy Chili Glaze

Cooked and Served in a Parchment Paper Bag

Lobster Ravioli

Lobster Ravioli, with a Lobster, & Champagne Sauce, with Asparagus Tips, & a Caviar Garnish

Lamb Pie

Braised Diced Leg of Lamb, in a Rosemary & Juniper berry Jus, with Roast Root Vegetables and a Pastry Bonnet, served in its own Bowl

Venison Medallions (Add \$5)

Cooked to Temperature, with Braised Red Cabbage, Fondant Potato and Cranberry Glaze..

Spinach & Wild Mushroom Ravioli

With Red Pepper Pesto, Basil Pesto and Parmesan Cheese.

Chicken Bistro

Murray's Free Range Chicken Breast with Sausage, Mozzarella and Apricot Stuffing, with Braised Red Cabbage, Bistro Potato Purée and a Wholegrain Mustard Sauce.

Twin Lobster Tails (Add \$5)

Two 5-6 oz Maine Lobster Tails, with Steamed Vegetables and Bistro Potato Puree

Veal Chop (\$10.00 Extra)

Veal Chop Cooked to Temperature, Served with Carrot & Parsnip Purée, Fondant Potato and a Rosemary Jus

Filet Mignon 8 oz

Hereford Aged Filet Mignon, Cooked to Temperature with Bistro Potato Puree Asparagus Tips, and a Peppercorn Sauce.

Dessert

Chocolate Marquise Mousse : with a Baileys Anglaise

Strawberry Shortcake,: with a Strawberry Coulis & Fresh Strawberries

Peanut Butter Explosion: Peanut Pie, with Chocolate Sauce

\$89.95

Champagne Toast & Party Favors, at Midnight.

"Happy New Year 2017!!!"