

New Year's Eve Menu

First Course:

Foie Gras - Whiteogue Goose liver Foie Gras. Grade A sautéed with roasted shallots & Madeira demi-glace served with risotto and goat cheese poached pear brulee \$11.95

Tropical Crab Cake - Lump crab cake with Caribbean spices and panko bread crumbs with mango sauce and mango cilantro salsa \$8.95

Shrimp Cocktail - 6 16/20 Pacific Coast Shrimp served with traditional cocktail sauce and lemon wedge \$7.95

Escargot Scampi - Escargot sautéed with garlic, herbs, white wine and butter with pesto grilled brochette \$7.95

Second course:

Sauteed Chicken Piccata - Chicken breast sautéed with shallots, lemon, capers, mushrooms in a white wine demi-glace served with mashed potatoes and grilled asparagus \$16.95

Pan Seared Wild Salmon - Pan Seared Wild Salmon served on top of a mixture of lump crab meat, cubed potatoes, asparagus and roasted peppers in a cream sauce reduction of white wine and herbs \$19.95

Shrimp & Scallops - Pacific Coast Shrimp and Sea Scallops seasoned and grilled to perfection in a lemon caper cream sauce and served atop a bed of risotto with grilled asparagus \$21.95

New Zealand Rack of Lamb - Herb crusted New Zealand rack of 9 chops with a Maderia mint demi-glace served with mashed potatoes & grilled asparagus \$28.95 Half Plate 4 Chops - \$13.95

Grilled Angus New York Strip - 1 Pound, 16 ounce Angus strip steak with brandy peppercorn sauce, mashed potatoes & creamed spinach gratin \$25.95

Mignon of Beef - 5 ounce grilled petite filet mignon with cream spinach gratin, mashed potatoes in a Roasted shallot port wine demi-glace \$16.95

Mignon of Beef - 10 ounce grilled filet mignon \$25.95

Addition of melted Gorgonzola Cheese \$1.95

20% Gratuity added to tables of 6 or more