



**NEW YEARS EVE
Dinner Menu**

a Special Occasion Dinner Featuring

Seared Scallop Appetizer

with Shaved Fennel, Greens and Citrus-Tarragon Vinaigrette

Endive & Mixed Greens Salad

with Dried Cranberries, Gorgonzola, Candied Pecans,
Cucumbers, and Balsamic Vinaigrette

One of Four Entrées

all entrées served with Mandolin Zucchini and Buttermilk-Boursin Mashed Potatoes

Dijon & Herb Crusted Rack of Lamb

with Pinot Noir Demi-Glace

Grilled Swordfish

with Maple Beurre Monte

Oak Grilled Filet Mignon

with Cognac Peppercorn Sauce,

Sautéed Chicken Breast

with Sun-dried Tomato Basil Cream Sauce

One of Two Desserts

Dulce de Leche Crème Brulee with Raspberries
Champagne Lemon Sorbet