**New Year’s Eve Dinner**

**Sample Only – Final Draft Available Mid December**

Welcome Amuse Bouche ~ Hamachi Crudo

 **Your Choice of:**

Peppered Cabernet Crab Bisque

or

Cassolette d ’escargot a la Crème

or

Organic Heirloom Tomato Salad, pesto, olives, roasted pine nuts, balsamic

or

Crispy Kurobuta Pork Belly, sweet and spicy sauce, white truffle oil



Jidori Farm, Airline Breast of Chicken, Roasted Garlic Beurre Blanc

or

Australian Barramundi a la Plancha, grenobloise

or

Grilled Elk Medallions, juniper blueberry balsamic reduction

or

Grilled Vegetable Wellington, tomato pesto coulis

or

Angus Beef Short Ribs Pave, French Perigord winter truffle jus



Tahitian Vanilla Bean Crème Brûlée

or

Apple Croissant Bread Pudding with Calvados Crème

Or

Dark Chocolate Mousse

*~ All deserts served with a complimentary glass of Jacquart Brut Mosaique Champagne*



$95 per person / tax and gratuity not included. Corkage fee $25

 Owner / Executive Chef Frederic Pierrel and Staff

 Wish You and Yours

 ***Bon Appétit*** & ***A Very Happy New Year!***

 Please join us at the bar later for fun!!