

# New Year's Eve Menu

## Appetizers

Sauteed Lobster with Fingerling Potatoes, Grilled Asparagus and Thermidor Sauce

Beef Tenderloin Carpaccio with Roasted Garlic, Parmesan Cheese, Cracked Pepper, Baby Greens and Miso Vinaigrette

Seafood Chowder Topped with Old Cheddar Cheese

Romaine Hearts with Garlic Lemon Caesar Dressing and Maple Bacon

## Mains

Feta and Savory Crusted Rack of Lamb with Mint Balsamic Demi Glaze, Green Onion and Cheddar Potato Croquette with Grilled Asparagus

Pan Roasted Chicken Supreme Stuffed with Blue Cheese and Mushroom Ragout Wrapped in Prosciutto Finished with Red Wine Pan Jus, Roasted Baby Red Potatoes and Grilled Vegetable Medley

Fresh Grilled Halibut with Key Lime Yogurt, Crab Risotto, Tiki Shrimp and Grilled Vegetables

Slow Roasted Prime Rib with Madeira Demi Glaze, Roasted Root Vegetables and Yorkshire Pudding

## Desert

Chocolate Raspberry Cake with Fresh Berries and Cream

Chocolate Banana Bread Pudding with Brown Sugar Maple Cream

Homemade Partridgeberry Crumble with Maple Cream

Flambeed Apples and Cinnamon Won Ton Towers Finished with Vanilla Ice Cream.

**Price: \$50 Plus Tax Per Person**