

New Year's Eve

PRIX-FIXE MENU 2023

\$99+ Tax

Includes a glass of House Sparkling Wine or Non-Alcoholic Apple Cider

Featured Spakling:

"Unshackled" by the Prisoner Brut or Brut Rose Sparkling Wine \$12/Glass \$44/Bottle

STARTERS

Lobster Bisque

Lobster Claw Meat, Rich Tomato and Shellfish Broth,
Delicate Micro Greens, Crostini.

or

Organic Arugula Salad

Candied Beets, Smoked Goat Cheese, Shaved Radish,
Avocado-Citrus Vinaigrette.

ENTREES

Prime Filet Mignon Oscar

Beef Tenderloin, Crab Claw Relish, Asparagus, Bearnaise Sauce,
Garlic Mashed Potatoes.

Butter Poached Maine Lobster tail.

Butter-Poached Maine Lobster, Chanterelle Mushrooms, Parsley New Potatoes,
Pepitas Gremolata, Organic Butternut Squash Velouté.

Colorado Lamb Shanks

Slow-Braised Lamb Shanks, Israeli Couscous, Tri-Colored Baby Carrots,
Velvety Red Wine Reduction.

Maple leaf farms duck Breast

Succulent Duck Breast, Wild Mushroom Risotto, Candied Bacon,
Broccolini, Sherry Gastrique.

Kung Pao Cauliflower

Deep-Fried Cauliflower, Red Pepper, Scallions, Peanuts,
Tantalizing Kung Pao Sauce.

DESSERT

Dolce by Far Niente "Late-Harvest" Wine \$20/glass

Grand Marnier Crème Brulé

Creamy Vanilla Custard, Essence of Orange Liqueur, Caramelized Sugar Shell
or

Chocolate Raspberry Mousse Cake

Raspberry Cheesecake, White Chocolate Mousse,
Decadent Black Cocoa Cake, Raspberry Gastrique