



NEW YEAR'S EVE DINNER MENU

\$95 PER COUPLE, TAX & GRATUITY ADDITIONAL
OR WITH A BOTTLE OF
VEUVE CLICQUOT .375ML FOR \$125 PER COUPLE

HORS D'OEUVRES PLATTER

GOAT CHEESE BRUSCHETTA
PULLED PORK SPRINGROLLS
BAKED OYSTERS
TUNA TARTARE

ENTRÉE SPECIALS

SURF & TURF
PETITE FILET AND LUMP CRAB STUFFED LOBSTER TAIL

SEAFOOD RISOTTO
LOBSTER, SHRIMP, SCALLOPS, MUSSELS AND SAFFRON

DESSERT PLATTER

CHOCOLATE COVERED STRAWBERRIES
"SWEET CREATIONS" MINIATURE CARROT CAKE
ESPRESSO CHEESECAKE
GRAND MARNIER CRÈME BRULEE