

# **NEW YEAR'S EVE DINNER**

*Entrees include complimentary glass of wine, one starter and one dessert.*

## **STARTERS**

### **Sweet Pea Arancini**

Topped with prosciutto chips and pistachio pesto drizzle

### **Roasted Beetroot Salad**

Red and Gold roasted beets, candied pecans, goat cheese, lemon parm dressing

### **Classic Caesar Salad**

Crispy chopped romaine with croutons and parmesan cheese tossed in house made Caesar dressing

### **Fall Harvest Salad**

Arcadian lettuce mix, apples, candied walnuts, butternut squash, crumbled feta cheese, roasted pumpkin seeds with cider vinaigrette

## **ENTREES**

### **Honey Bourbon 10oz NY Strip \$55**

Fingerling Potatoes & Candied Brussels Sprouts

### **Lamb Chops \$50**

Port Wine Reduction, Fingerling Potatoes & Candied Brussels Sprouts

### **Faroe Island Salmon \$45**

Asparagus, Saffron rice, Basil aioli

### **Butternut Ravioli \$40**

Ravioli stuffed with butternut squash in a brown butter and sage sauce

### **Baked Cod \$40**

Rice pilaf and asparagus

## **DESSERTS**

**Triple Carrot Cake | Gelato | Gingersnap Pumpkin Cheesecake**