



MIDNIGHT IN PARIS

New Years Eve

THURSDAY, DECEMBER 31ST, 6 PM - 9 PM, RESERVATIONS REQUIRED

- M E N U -

Includes two glasses of champagne

Appetizers

Seared Foie Gras Bananas Foster

Lobster Salad Martini with Balsamic Pearls

Grilled Asparagus topped with poached eggs, shaved black truffles, and lemony Hollandaise

Soups and Salad

Grilled Romaine filled with Million Dollar bacon, May Tag Blue Cheese, crushed sugar walnuts, and Siracha Lime dressing
Ratatouille Red Pepper Soup with Smoked Gouda, Crabmeat and Thai Basil garnish

Entrées

Cashew Goat Cheese Stuffed Lamb Rack with sautéed Ultimate greens, duchess potato, and Roma tomato fume

Dry Aged New York Strip on a Himalayan Salt Block with two oyster's casinos on the half shell, potato mash, and Fried Sparrow grass

Seared Bronzini with Lobster Hash and Shad Roe Sauce

The Duck Breast under Glass with white corn pudding and roasted Brussel sprouts

Dessert

Cotton Candy Creme Brulee

Trifle Torte with Gold and Broken Raspberries

Hand Rolled and Dipped Chocolate Truffles

\$275 per couple. Please contact 804.601.8611 for reservations