

NEW YEAR'S EVE DINNER

Assorted Dinner Rolls with Whipped Butter

Starter

*Tomato and orange bisque
Fried onion & Dill crème fraîche*

or

*Chefs Salad Greens with Toasted Almonds, Balsamic Vinaigrette and
Feta Cheese*

Entrée

*Pepper and herb crusted New York Striploin & Yorkshire pudding
Served with Mushroom Marsala Cream Sauce, Butter Mashed
Potatoes & Medley Seasonal Vegetables*

or

*Vegetable Timballo
Served with herb marinara & Medley of Seasonal Vegetables*

or

*Tempura crab cakes
Home made crab cakes fried in a crisp tempura butter, house cut
fries accompanied with pickled ginger, soy and wasabi sauce*

Dessert

*Triple chocolate mousse
Fresh berries and whipped cream*

*Freshly Brewed Regular & Decaffeinated Coffee
Traditional and Herbal Teas*

\$39.95 per person

Kids \$18.95