



COME JOIN US FOR A VERY SPECIAL

# New Year's Eve Dinner

Featuring the creations of  
EXECUTIVE CHEF DANIEL NEMEC



## COURSE ONE

Your choice of One of the Following:



**PLUM ISLAND  
LOBSTER CAKE**

**AUSTRALIAN LAMB WITH  
MUSHROOM DUXELLE EN CROUTE**  
with a Port Wine Veal Stock Reduction

**WILD MUSHROOM  
EN CROUTE**

## COURSE TWO

Your choice of One of the Following:



**TOMATO TORTE**  
Sliced Beefsteak,  
Fresh Mozzarella & Basil

**CHOPPED SALAD**  
Crisp Iceberg Lettuce, Granny Smith Apple,  
Sweet Red Onion, Candied Walnuts,  
Danish Blue Cheese, Applewood Smoked Bacon,  
and Blue Cheese Dressing

**CLASSIC CAESAR**      **LOBSTER  
BISQUE**

## COURSE THREE

Your choice of One of the Following:



**7 or 10 oz. FILET NEWBERG**  
with King Crab Meat,  
Portobello and Sauce Newberg

**7 or 10 oz. FILET BORDELAISE**  
with Portobello and  
Sauce Bordelaise

**16 oz. MESQUITE SMOKED  
RIBEYE**  
with Signature Rub

**ATLANTIC SALMON OSCAR**  
with Nova Scotia Lobster Meat,  
Asparagus and Classic Béarnaise

**PECAN ENCRUSTED SEA BASS**  
with Asparagus Risotto and  
Sauce Beurre Blanc

*All Entrées Accompanied with Family Style Servings:*

Twice Baked Truffled Boursin Potatoes  
Garlic Sautéed Wild Mushrooms  
Grilled Asparagus

## COURSE FOUR



**GODIVA WHITE CHOCOLATE MOUSSE**  
with Baileys Irish Cream, Belgian Dark Chocolate Truffles  
and Macerated Fresh Berries