

NEW YEARS EVE MENU

60.00 gratuity and tax included, 2-hour seating [5 Course]



AMUSE - BOUCHE



Avocado, Smoked Salmon, Pancetta

Fois Gras Torchon Served on a Butter Toasted Biscuit with a
Blackberry Syrup and Poached Pears

SOUP



Potato Bacon and Leek

Smoked Tomato and Dill

OR

SALAD



Caesar Salad with Crispy House-made Pancetta, Crouton and Flaked Parmesan

Slegers Mixed Living Greens Salad with Cherry Balsamic Vinaigrette,
Heirloom Tomatoes and Spiralized Watermelon Radish

Winter Salad - Brussels Sprouts, Pancetta, Pecan Dust, Parmesan,
Sautéed Apple, Roasted Butternut Squash and a Maple Vinaigrette

APPETIZER



Duck Confit Beggars Purse with Blackberry Syrup and Cranberry Jam

Oysters Rockefeller

Bruschetta

ENTRÉE



Rack of Lamb Coated in Honey, Dijon, Parmesan and Fresh Chopped
Herbs on Potato Gratin and Seasonal Vegetables

Artisan Farms Beef Tenderloin and Lobster Tail with Garlic Butter,
Fingerling Potatoes and Seasonal Vegetables

Braised Chicken Supreme Braised in Ginger Beer with
Sweet Potato Mash, and Seasonal Vegetables

Squid Ink Fettuccine, Seared Sea Scallops, Shrimp and Calamari,
Roma Tomatoes in a Garlic Champagne Cream Sauce

Venison Striploin Wrapped in House Smoked Bacon, Demi Glacé,
Fingerling Potatoes and Seasonal Vegetables

NYE Surprise Special

DESSERT



Fresh Daily Dessert Selections