



## NEW YEAR'S EVE DINNER

### FIRST COURSE

**Lobster bisque**, cognac cream, lobster, and tarragon oil

~or~

**Chilled smoked salmon pasta**, lemon-thyme vinaigrette, lemon, shaved parmesan, capers, fresh herbs, caviar

~or~

**Harvest apple and feta salad**, mixed greens, apples, pomegranate seeds, candied nuts, crispy prosciutto, apple cider vinaigrette

**\$105**

**PER PERSON**

+ gratuity & tax.

5 – 8:00 pm Seatings

9:00 pm Countdown to ball drop & toast

9:30 pm Firework display

Festive party favors included.

### MAIN COURSE

**Filet mignon & butter, poached lobster tail**, truffle yukon mashed potatoes, asparagus spears, red wine demi-lace, charred lemon, drawn butter

~or~

**Black truffle stuffed oven roasted half chicken**, wild mushroom polenta, crispy brussels sprouts, caramelized shallots, rosemary jus

### DESSERT

**Countdown to decadence**