BAR MEETS GRILL

NEW YEAR'S EVE PRIX-FIXE MENU

COURSE ONE

Choice of Soup or Salad:

Winter Pear & Chicory Salad
Little Gem lettuce, Belgian endive, & frisée with champagne-poached pear, pomegranate, spiced pecans, pickled shallots, & apple-cider vinaigrette.

Porcini Mushroom Bisque
Wild mushroom bisque finished with crème fraîche & served with toasted crostini & exotic mushroom preserve.

COURSE TWO

Choice of Entrée:

Snake River Farms American Wagyu Filet & Lobster Thermidor
Cognac-Dijon lobster gratin served with truffle-parmesan pommes duchesse, roasted asparagus, & madeira jus.

Wild Mushroom & Truffle Manicotti (V)
Ricotta, fontina, and spinach manicotti layered with wild mushroom duxelles, truffle-parmesan cream, & madeira-glazed mushrooms.

Roasted Salmon
Center-cut salmon, oven-roasted and served over a nutty wild rice pilaf with butter-braised leeks and glazed baby carrots, finished with a silky Champagne-Dijon velouté, crispy leeks and trout roe.

COURSE THREE

Midnight
Pineapple coconut mousse

$150 Per Person