



NEW YEAR'S EVE

Dinner Menu

2nd & 3rd Seating

— A P P E T I Z E R S —

Escargots de Bourgogne, garlic, champagne, herbes de' provence

Shrimp Cocktail, bloody mary cocktail sauce

Lentil Soup, a traditional New Years Eve dish for good luck

Lobster Bisque, touch of fine champagne

Farmhouse Salad, blue cheese, roasted beets, candied walnuts

Caesar Salad, vickers homemade dressing

— E N T R E E S —

Seared Salmon, wilted greens, Pernod butter

Vickers Crab Cakes, jumbo lump crab, whole grain mustard sauce

Pan Seared Duck Breast, farro risotto, brandied cherries, seasonal vegetables

Roasted Rack of Lamb, rosemary, thyme, mustard, port wine reduction

Filet Mignon Béarnaise truffled pommes puree

Beef Wellington, puff pastry, truffle pate, sauce chasseur

Wild Mushroom Ravioli, wild mushrooms, parmesan cream sauce

— D E S S E R T S —

Floating Islands, crème anglaise, fresh berries

Apple Strudel, Madagascar vanilla ice cream

Chocolate Mousse Cake, raspberry coulis

Crème Brûlée

New York Style Cheesecake

\$85 per person

plus tax and gratuity

"Each age has deemed the new-born year the fittest time for festal cheer." --Walter Scott