

**New Year’s Eve Prix-Fixe**

*Appetizer Choice:*

*Norwegian Trout Rose*

Accented with Sturia Premium French Caviar

In a Phyllo Cup with Crème Fraiche, Minced Egg and Red Onion

*Chef Catherine’s Lobster Bisque*

*Grilled Pear, Parmesan Frico and Pecan Salad*

On a Nest of Crisp Greens ~ Pomegranate Vinaigrette

*Entrée Choice*

*Gold Canyon Ranch Ribeye Steak*

Prime Beef Rubbed with Spices ~ Seared on a Hot Grill

With Brandied Chanterelle and Shiitake Mushrooms Demi-Glace

Scalloped Yukon Gold Potatoes

Sautéed Market Vegetables

*Maple Leaf Farms Roasted Duck Confit*

Slowly Roasted Succulent Duck Leg and Thigh

With Dark Cherry and Tarragon Gastrique

Scalloped Yukon Gold Potatoes

Market Vegetables

*Dessert Choice:*

*Chocolate ‘Martini’ Bombe*

Rich Chocolate Brownie Drizzled with Raspberry Vodka

A Dollop of Chocolate Mousse

Whipped Cream and a Bordeaux Maraschino Cherry

*Berries Jubilee*

Assorted Ripe Berries Macerated in Grand Marnier

On Vanilla Bean Ice Cream

*$75 per Person*

 *Plus Tax and Gratuity*

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