



New Year's Eve **DINNER MENU**

FIRST COURSE

WILD GREENS SALAD

Cucumber Ring Stuffed with Wild Field Greens & Tomatoes
Dressed with a White Balsamic Vinaigrette

SECOND COURSE

BEEF WELLINGTON

Beef Tenderloin in a Puff Pastry with Mushroom Duxell & Bordelaise
Sauce, Daulphin Potatoes with Fresh Cream & Asiago Cheese,
Grilled Asparagus with Hollandaise Sauce

THIRD COURSE

FLOURLESS CHOCOLATE CAKE

Fresh Raspberries & Sweet Cream

**Vegetarian option available upon request, please mention when making your reservation.*

Please notify us of any food allergies, some items contain dairy, nuts, etc. Food items are cooked to order or served raw.

Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness.