

New Year's Eve Menu

\$65* per person
one selection from each course
\$115* per couple
shared appetizer/dessert
two entrees

TO START

Creamy Sausage & Gnocchi Soup

Romaine Wedge Salad – Olives, Marinated Mozzarella, Tomato, and Red Onion with Sundried Tomato Vinaigrette (V,GF)

Fried Mushrooms – with Bacon, Blue Cheese, and Spicy Roasted Red Pepper Remoulade

MAIN COURSE

Sicilian Chicken – Crispy Chicken Cutlets in Lemon Rosemary Sauce with Creamy Cous Cous and Citrus Roasted Winter Squash

Shrimp and Sausage Pasta – Jumbo Shrimp, Local Half Smoke Sausage, and Asparagus over Spaghetti in a Blackened Tomato Cream Sauce

Seafood Croquettes – Flaked Crab, Rockfish, Monkfish, and Mahi Cakes with Roasted Broccoli, Garlic Crushed Potatoes, and Lemon Hollandaise (GF)

Steak Au Poivre – Sirloin Steak in Creamy Peppercorn Sauce with Braised Greens and Mashed Potatoes (GF)

Stuffed Pork – Bacon Wrapped Pork Roulade with Sweet Onion Stuffing served with Black Eyed Pea Succotash, Crispy Brussels, and Brown Sugar Balsamic

Lamb Marsala – Braised Leg of Lamb and Cremini Mushrooms in Wine Sauce Over White Cheddar Grits with Spring Pea Pistou. (GF)

Vegetarian – Substitute Fried Green Tomatoes or Black Bean Patty on Chicken, Pork, Pasta, or Seafood Croquette entree

TO FINISH

Solstice Chocolate Orange Torte (V)

Pear Custard Tart - Honey Pear Custard and Spiced Almond Crust (V,GF)

Pumpkin Toffee Cheesecake Trifle – Pumpkin Cake, Salted Dulce de Leche, Cheesecake Mousse, Toffee Bits (V)