

New Year's Eve 2018

All dinners served with 4 courses

First Course

*Colossal Cocktail Shrimp, Seared Beef Tenderloin Crostini,
Heirloom Tomato Cucumber Chip*

Second Course

LOBSTER BISQUE

Aged sherry, puff pastry

SIMPLE SALAD

Organic greens, carrot, teardrop tomato, cucumber, herb vinaigrette

TRADITIONAL CAESAR

Brioche croutons, parmesan crisp, classic dressing

Third Course

BEEF WELLINGTON \$86

*Creekstone" tenderloin of beef, foie gras,
caramelized Vidalia onions, mushroom and truffle oil duxelle,
redskin potato mash, maple glazed baby carrots, Courvoisier Cream.*

8OZ. CREEKSTONE FILET MIGNON \$92

Whipped potato, grilled asparagus, maître d butter

(ADD A LOBSTER TAIL \$20)

SEARED WILD CAUGHT SALMON \$89

Sweet corn puree, sautéed spinach, spicy pickled vegetables

SEAFOOD SAUTÉ \$86

*Shrimp, Diver Scallops, Maine Lobster with fresh herbs,
chardonnay, sweet butter and toasted orzo pasta*

GRILLED VEGETABLE STACK \$79

Portobello, spiced tofu, baby carrot, asparagus, tomato, walnut oil

LOBSTER THERMIDOR \$99

*Baked 1.5 pound Whole Lobster,
stuffed with Lobster, Fresh Tarragon, Cognac Bechamel,
finished with Panko & Parmesan, Autumn Ratatouille
Limited Supply, when we're out... we're out!*

Fourth Course

PASTRY CHEF ERIC'S 2019 CELEBRATION

~OR~

RASPBERRY SORBET

Please silence cell phones and limit use to the Lobby and Front Porch

***Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. ** Please alert your server of any food allergies or dietary restrictions**