

# *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 2017 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**