



Canal StreetSM

New Year's Eve Champagne Toast

Wine Pairing Dinner

5pm-11pm

APPETIZER

Crab Napoleon

Lump crabmeat, seasoned red and yellow tomatoes and avocado tower drizzled with cilantro vinaigrette and micro greens

Or

Beef and Chicken Satay

Marinated and grilled on a skewer served with ponzu sauce, Thai peanut sauce and Asian slaw

SOUP / SALAD

Classic Lobster Bisque

Or

Arugula Salad

With poached pears, maytag bleu cheese, sun-dried cherries and drizzled with apple cider vinaigrette

CHOICE OF ENTRÉE

Filet Mardi Gras

Center cut filet mignon, grilled to your liking and topped with crabmeat and a light mornay sauce.

Served with a nest of croquette potatoes and fresh grilled asparagus

Seafood Pescatore

New Zealand mussels, scallops, shrimp and crab claw sautéed and tossed with papardelle pasta and pesto cream.

Garnished with pine nuts and grilled artichokes

Bistro Style Chicken

10 oz. airline chicken breast stuffed with prosciutto ham, spinach, portobellini mushrooms and provolone cheese.

Served with roasted fingerling potatoes and broccolini

Lamb Chops

Double bone lamb chops, marinated in garlic and rosemary, and served with sweet potato hash and lamb demi-glace

Chilean Sea Bass Francese

Lightly floured, egg battered and sautéed with lemon butter then topped with wild mushrooms over sautéed baby spinach and saffron risotto cake

Veal Rollatini

Veal scaloppine rolled with a mixture of mozzarella cheese, thinly sliced prosciutto ham and parsley, then sautéed and served over capellini pasta, mushroom, tomato demi-glace sauce and broccoli rabe

DESSERT SELECTION

Tiramisu

Chocolate Sampler

Bananas Foster

Coffee or Tea

\$80

Broiled 14oz. Australian Lobster Tail

Cold water lobster tail seasoned and basted with butter. Served with drawn butter, lemon, saffron risotto and fresh asparagus

\$100

Reservations suggested, please call 365-7550 after 2pm.