



new year's eve

LIVE ENTERTAINMENT

3:00pm – 7:30pm and 9:00pm – 12:30am

CHOICE OF

CRAB STUFFED PORTOBELLO MUSHROOMS

Finished with Lemon Beurre Blanc & Red Wine reduction

GARLIC PARMESAN CRUSTED SHRIMP

CHOICE OF

WATERCRESS ARTICHOKE SALAD – LEMON PEPPER VINAIGRETTE

CREAMY FOREST MUSHROOM SOUP

SONOMA FIELD GREEN SALAD

CHOICE OF

GRILLED 16OZ. NEW YORK STEAK AND CRISPY POTATO CRUSTED LOBSTER TAIL

Crispy Potato Cake, Fresh Seasonal Vegetables and Roasted Tomato Herb Demi- Glaze

GRILLED VEAL CHOP

Bacon Mushroom & Bleu Cheese Crust and Finished with a Charred Onion Sauce

ROSEMARY MUSTARD CRUSTED RACK OF LAMB

Whipped Potatoes, Fresh Seasonal Vegetables and Minted Lamb Jus Lie

SAUTÉED BACON WRAPPED SCALLOPS

Whipped Potatoes, Fresh Seasonal Vegetables and Lemon Beurre Blanc Orange Gremolata & Citrus Drizzle

PORCINI CRUSTED CHILEAN SEABASS

Lobster Mashed Potatoes, Fresh Asparagus and Lobster Brandy Butter Sauce
Lemon Beurre Blanc Drizzle & Lobster Basil Relish

LADY FINGER TIRAMISU

Cappuccino Crème Anglaise & Chocolate Drizzles

\$100
PER PERSON



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