

NEW YEARS EVE MENU

2017

APPETIZERS

BUTTERNUT SQUASH BISQUE

fresh herbs | bacon flakes | toasted pumpkin seeds

POACHED LOBSTER TAIL

lemongrass beurre blanc

CAESAR WEDGE

romaine salad | shaved parmesan | toasted herb croutons |
white anchovies | caesar dressing

CANDIED BLT SALAD

spicy candied bacon | boston bibb lettuce | tomatoes

ENTREES

STADLER CHICKEN BREAST

pesto mashed potato | seasonal winter vegetables | truffle beurre blanc

BEEF FILET

grilled polenta cake | haricot verts | exotic mushroom sauce

ORGANIC GRILLED SALMON

asparagus couscous | almond flakes | dijon-chive beurre blanc

COCONUT-SQUASH RISOTTO

winter butternut squash | toasted coconut | seasonal winter vegetables

DESSERT

SNOWY CROQUE-EN-BOUCHE

with Chef Cedric's miniature sweet
winter delights

\$81.00 per person