

New Year's Eve Menu

AMUSE BOUCHE

watermelon with goat cheese mousse, balsamic chilled shrimp, basil *(gf)*

STARTER

confit pork belly, sweet potato mash, butterscotch glaze, sour cherry jus, candied pecan *(gf)*

SALAD

rocket arugula, toasted pine nuts, gorgonzola, fresh strawberries, shaved onion, toasted garbanzo beans with a honey balsamic vinaigrette *(gf)*

INTERMEZZO

cherry lime sorbet, candied lime, cherry dust *(gf)*

ENTREES

chargrilled filet mignon, with rosemary red wine demi glace

Alaskan halibut, gremolata crust with citrus beurre blanc brown butter and roasted garlic haricot verts, truffle and herb fingerling potatoes *(gf without crust on halibut)*

Vegetarian option: acorn squash stuffed with roasted vegetables, toasted wild rice, ricotta, and fresh basil served with pomodoro sauce and shaved parmesan *(gf)*

DESSERT

red wine poached pears with brown butter crumble, cinnamon crème anglaise, red wine syrup, edible flowers and mascarpone quenelles