

New Year's Eve

2017

NEW YEAR'S EVE

December 31, 2017

Shrimp & Chive Dip

Gulf shrimp, cream cheese, chives, lemon and fresh herbs and spices mixed to form a creamy dip, served with herbed crostini

Holiday Salad

Arugula & baby field green mix with grilled pears, roasted pecans, queso fresco & blood orange cranberry vinaigrette

ENTRÉE CHOICES

Please choose one

Oven Roasted Red Snapper

Filet of Gulf red snapper oven roasted, accompanied by saffron rice, topped with fresh asparagus, blue crab & lemon beurre blanc

Or

Filet Mignon Marchand du Vin

Grilled Black Angus filet mignon, served with a blend of wild & domestic mushrooms that are simmered in a rich cabernet sauvignon demi-glace, accompanied by crème fraîche & chive mashed potatoes

Eggnog Cheesecake

Light no bake eggnog cheesecake in a graham crust with spiced candied pecans, bourbon caramel sauce & Chantilly cream

\$50 per person plus alcohol, tax & gratuity

7pm seating

Reservations required

832-397-4008