



NEW YEARS 2018

Shrimp cocktail on white asparagus



Roasted root vegetable soup with garlic crostini



Baby kale salad, dried cranberries and roasted pecans



Pan seared arctic char with fresh tomato, herbs and chardonnay

or

Braised bison short ribs with soft polenta

or

Grilled filet mignon with peppercorn sauce

or

Homemade gnocchi with lobster meat, brandy and cream



Cassata ice cream with fresh berries and chocolate sauce

First seating four course \$80

Second seating five course \$90

Plus tax and gratuity