

## **New Year's Celebration (Saturday Evening) \$49.95 per person**

### *First course*

#### **Keeter Shrimp Cocktail**

New Orleans-style cocktail shrimp with cocktail and Calypso sauces, candied spiced lemon, and grissini sticks

#### **Gorgonzola-Stuffed Dates**

Dried dates stuffed with Gorgonzola cheese, wrapped in brown sugar-cured bacon, topped with a Balsamic reduction sauce over white bean puree

### *Second course*

#### **Holiday Fava and Spinach Salad**

Baby garden spinach with Cardamom and clove-poached pear, finished with a Pistachio brittle, marinated fava beans and pomegranate vinaigrette

### *Third course*

All entrees are served with a carrot and asparagus bundle, and a choice of roasted garlic mash or Steakhouse-seasoned baked potato

#### **Filet Mignon**

6 oz. hand-cut aged Angus beef with bleu cheese crust and espresso demi-glace

#### **Chicken Cacciatore and Crab**

Free range roasted chicken breast with classic cacciatore sauce, lump crabmeat, and shaved parmesan

#### **Lobster Tail over Smoked Rutabaga and Bacon Bisque**

South African Baked Lobster tail over tomato, bacon and smoked rutabaga puree with house-made charred corn bread

#### **Vegetarian Beggar's Purse**

Grilled zucchini, yellow squash, portabella mushroom, roasted red pepper, garlic spinach, and leeks, baked with smoked Gouda cheese in a phyllo "purse" topped with a Pomodoro sauce

### *Fourth course*

#### **Dessert Sampler**

Butternut cheesecake, striped flourless chocolate cake, and strawberry rhubarb macaroon