

# New Year's Eve Feast

December 30 - 31 | Starting at 3pm | \$65 per person



## Amuse-Bouche

*the amuse-bouche is the small bite preceding the main course that packs big, interesting flavors*

### Beet-Cured Salmon

*with pickled onion, crispy capers, crème fraiche and caviar, on crostini*

## First Course

### Butternut Squash Bisque

*with coconut milk*

### Garden Salad

*with your choice of dressing*

## Second Course

*your choice of:*

**Bone-In Chicken Breast**

**Salt-Crusted Prime Rib**

**Sage-Brined Pork Loin**

*served with mashed potatoes, morel mushroom gravy and asparagus*

## Dessert

**Panna Cotta with Orange Marmalade**