

# *New Year's Eve Party 2018*

*Seating on the 2<sup>nd</sup> floor at 8:00, 8:30 & 9:00*

*Dancing beginning at 10:00*

*All dinners served with 4 courses*

## First Course

*Colossal Cocktail Shrimp, Seared Beef Tenderloin Crostini,  
Heirloom Tomato Cucumber Chip*

## Second Course

DUET OF LOBSTER BISQUE & SIMPLE SALAD

## Third Course

FILET MIGNON

*8 oz "Creekstone" Beef, "Barrel-cut" Filet  
Served with Redskin Mashed Potatoes and Asparagus  
Shallot Butter*

SEAFOOD SAUTÉ

*Shrimp, Diver Scallops, Maine Lobster with fresh herbs,  
chardonnay, sweet butter and toasted orzo pasta*

SAFFRON-MUSHROOM RISOTTO

*Shaved Truffle, Exotic Mixed Mushrooms, Vegan & Gluten free,*

INCLUDES CHAMPAGNE TOAST ON ARRIVAL  
TWO PREMIUM COCKTAILS OR WINE SELECTIONS  
ALL NON-ALCOHOLIC BEVERAGES  
CHAMPAGNE TOAST AT MIDNIGHT  
LATE NIGHT "SNACKS" AT 12:30

## Fourth Course

PASTRY CHEF ERIC'S 2019 CELEBRATION

**\$150 PER PERSON**

PLUS 6% TAX & 20% GRATUITY

*Please silence cell phones and limit use to the Lobby and Front Porch*

*\*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. \*\* Please alert your server of any food allergies or dietary restrictions*