



NEW YEAR'S EVE MENU

1ST COURSE

CANAPÉ DUO

Toasted Baguette Crostini with Crème Fraiche
and Caviar

Goat Cheese Stuffed Bacon-Wrapped Dates

2ND COURSE

Roasted Red & Yellow Beet Salad with Burrata,
Pistachio Vinaigrette, and Baby Arugula

3RD COURSE

Wild Mushroom Risotto with Appalachian Truffles

4TH COURSE

Braised Short Ribs au Poivre

or

Lemon Butter Pan-Seared Chilean Sea Bass

Both served with Potatoes Lyonnaise and Garlic Citrus
Grilled Asparagus

5TH COURSE

Flaming Baked Alaska 

Banana & Peanut Butter Swirl Ice Cream, Dark
Chocolate Cake, Torched Meringue, Strawberry Gel,
Candied Peanuts, and Cocoa Nibs

or

Spiced Caramel Pear

Hot Poached Pear Half, Raspberry Sorbet,
Champagne Sabayon, Pecan Lace Cookie, and
Pecan Oat Crunch