

# NEW YEAR'S EVE

## MENU

### AMUSE BOUCHE

POACHED PEAR CROSTINI

### FIRST COURSE

SHAVED FENNEL AND CITRUS SALAD

### SECOND COURSE

ROASTED SQUASH AND SWEET POTATO BISQUE

### THIRD COURSE

*Choice of one:*

OLIVE OIL POACHED HALIBUT

*saffron paella*

FILET MIGNON AND LANGOUSTINE

*truffled whipped potatoes*

DUO OF DUCK A L'ORANGE

*almond brioche French toast*

VEGETABLE RED CURRY

*tabbouleh*

### FOURTH COURSE

ASSORTED BLACK AND WHITE PETIT FOURS

---

\$89 PER PERSON ~ INCLUDES GLASS OF CHAMPAGNE. TAX AND GRATUITY NOT INCLUDED