



***New Year's Eve 2018/2019***  
***First Seating***  
**à la Carte Dinner Menu**

**Lobster Velouté 19**

Lobster Salad, Crème Fraîche, Sevruga Caviar

**Organic Baby Mixed Greens 13**

Macadamias, Pecans, Almonds, Stilton Blue Cheese, House Vinaigrette

**Caesar Salad 10**

Romaine Lettuce, Parmesan Cheese, Garlic Croutons

**Mexican Shrimp Cocktail 21**

Spicy Cocktail Sauce, Garlic Crostini

**Ahi Tuna Tartare 19**

Cucumber, Radish, Avocado, Scallions, Vegetable Chips, Chili Vinaigrette

**Wagyu Beef Ravioli 21**

Black Truffle Zest, Onion Marmalade, Mushrooms, Parmesan Velouté

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**Grilled Prime Filet Mignon 43**

Garlic Potatoes Purée, Sautéed Asparagus, Spinach, Blue Cheese, Wine Reduction

**Oven Roasted Chilean Sea Bass 45**

Exotic Mushroom Risotto, Sautéed Asparagus, Truffle Essence, Concord Grape Reduction

**Pan Seared New Zealand Ora King Salmon 38**

Pearl Barley Risotto-English Peas, Edamame, Carrot, Lemon Tarragon Vinaigrette

**Pan Seared Diver Scallops 39**

Black Truffle Risotto, Sautéed White Asparagus, Spanish Saffron Sauce

**Red Wine Braised Short Rib of Beef 37**

White Cheddar Grits, Horseradish Cream, Baby Carrots, Crispy Shallots, Wine Reduction

**Mary's Chicken alla Parmigiana 29**

Sun-Dried Tomato Soft Polenta, Sautéed Haricot Verts, Marinara Sauce

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**Tiramisu 10**

Espresso Sauce, Tia Maria Sabayon, Strawberry Salsa

Or

**Chocolate Decadence Cake 10**

Chantilly, Raspberry Sauce

Or

**White Chocolate Cheesecake 10**

Oreo Cookie Crust, Vanilla-Chocolate Sauce

**RESERVATION HOURS: 5-7PM, TABLES MUST BE RELEASED BY 8:00PM.**  
**BAR & LOUNGE SEATING PAST 8:00PM WILL NOT BE AVAILABLE FOR FIRST SEATING GUESTS.**