

New Year's Eve Menu

Saturday-December 31, 2021

Served 5pm to 7pm

STARTERS

Fresh Corn Bisque topped with Roasted Red Bell Pepper with a Bear Mountain Cracker

SALAD COURSE

Grannie Smith Apples, Beehive cheese, and pomegranate seeds on a bed of greens

ENTREE CHOICES

(PLEASE CHOOSE ONE)

Homemade Crab Caked with basil lemon remoulade on a bed of greens served with figgy carrots

or

Chicken Gumbo served with trinity rice

Or

Fresh Thyme Tart made with lemon and asparagus topped with mascarpone cheese, roasted red bell, and toasted pistachios and figgy carrots

FRESH BREAD AND BUTTER

DESSERTS

(PLEASE CHOOSE ONE)

Chocolate Espresso Cake served with strawberry sauce and whipped cream

OR

English Pudding with Membrillo and berries

Or

Tres Leche Cake and berries

COFFEE OR TEA

COST IS \$80.00 PER PERSON

RESERVATION ONLY