



## **New Year's Eve "Supper Club" Celebration**

Thursday, December 31, 2020

Cocktails at 8pm, Dinner will be served at 9pm

### **MENU\***

#### **Individually passed hors d'oeuvres served table side:**

Fingerling potato with crème fraîche and caviar

Gruyere Gougères

Smoked salmon cornet topped with horseradish cream and gold leaf

Foie gras crème brûlée

Rabbit loin Wellington

Cocoa chili roasted Venison atop an espresso cherry biscotti

Wagyu slider with quail egg and truffle aioli

Chocolate bourbon milkshake

Mango and caramel iced pineapple summer roll with red curry sauce

Korean BBQ lollipop chicken wing

### **DINNER**

#### **1st course**

Individual Seafood Raw Bar: o Jumbo shrimp

King crab

Lobster medallion

Cocktail sauce and

Mignonette

#### **2nd course**

Beef carpaccio served with pickled shallot, arugula, lemon oil, cracked black pepper

#### **3rd course**

Intermezzo – Elderflower and St. Germain sorbet



**4th course**

5oz Wagyu Filet Rossini topped with foie gras Torchon

Kataifi wrapped Maine lobster tail l'Americaine

Asparagus and caramelized onion tartlets and potato and purple cauliflower purée

**5th course**

Strawberry champagne baked Alaska Flambé served with Grand Marnier macerated strawberries

\*A vegetarian/vegan menu is available upon request. Please notify your server when seated.