

New Year's Eve Grand Dinner 2016/17

Served from 5:30pm to 11pm

\$65 per person (\$55 if you go to a show, before, during or after)

a customary 20% Service Charge will be added to all checks

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APPETIZERS

Braised Short Rib Empanada

w/ Chimichurri Sauce

Foie Gras Terrine

w/ Quince Compote, Greens, & Brioche

Mini Potato Cakes

w/ Smoked Salmon, Crème Fraiche, Tobiko Caviar

Roasted Yellow & Purple Beets Salad

w/ Arugula Greens, Feta Cheese, Walnuts, Citrus Vinaigrette

Oysters on the Half Shell

w/ Champagne Mignonette

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ENTREES

Grilled Flat Iron Steak

w/ Roasted Marrow Bone, Parsley Caper Salad, Crispy Frites

Organic Chicken Breast

w/ Mushroom & Tarragon Risotto

Seed Crusted Salmon Fillet

w/ Sautéed Artichoke Bottoms, Asparagus, & a Preserved Lemon Sauce

Vegetable Strudel

w/ Farro, Roasted Celery Root, Beets, Carrots & Parsnip, Roasted Tomatoes, Chopped Arugula

DESSERTS

Spicy Flourless Chocolate Cake

w/ Vanilla Gelato

Tiramisu

w/ Lady Fingers & Powdered Cocoa

Very Berry Tart

w/ Whipped Cream

& in the Cabaret

(Doors open 5:30) 6:00: The Liar Show \$25 includes a Glass of Champagne

(Doors open 8) 8:30: Sheila Jordan & Cameron Brown

\$40 includes a Glass of Champagne

(Doors open 10:30) 10:45: Sheila Jordan & Cameron Brown

\$50 includes a Glass of Champagne at Midnight
