



NEW YEAR'S EVE FOUR-COURSE DINNER

- FIRST COURSE -

Choice of

CLASSIC FRENCH ONION SOUP

OR

ROASTED BEET TOWER

Goat Cheese Mousse, Arugula, Fried Shallots,
Banyuls-Mustard Vinaigrette

- APPETIZER -

DUNGENESS CRAB CAKE

On a Bed of Dressed Greens with a
Red Pepper And Sundried Tomato Compote

- ENTRÉE -

SURF AND TURF

Grilled Filet Mignon Paired with Seared Diver Scallops
Served With Potato Pave,
Grilled Asparagus, Bearnaise Sauce

- DESSERT -

**GOURMET CHEESE AND
CHOCOLATE TRUFFLE**

Served with Fresh Berries and Chantilly Cream

\$35 Corkage Fee