

# NEW YEAR'S EVE

DECEMBER 31, 2015, STARTING AT 5PM

Please inquire with your server about wine, whiskey and cocktail pairings.  
\$47 per person\*

## STARTERS

**PROSCIUTTO WRAPPED SHRIMP  
CAPRESE STACK**

**GRILLED PORTOBELLO MUSHROOM  
CAPRESE STACK**

**CHARCUTERIE BOARD**

**SEARED AHI TUNA POKE**

## SOUPS & SALADS

**CREAMY ROASTED PEPPER  
AND CORN SOUP**

**BUTTERNUT SQUASH SOUP**

**BLACKBERRY ARUGULA SALAD**

## ENTRÉES

**FILET MIGNON & SCALLOPS**

Grilled to order with pan seared scallops, Manhattan style sauce, potatoes au gratin and broccolini

**BONE-IN PORK CHOP**

Apple chutney and pan-fried polenta served with zucchini, squash and carrot medley

**COLORADO STRIPED BASS**

Citrus beurre blanc atop orzo, arugula, and tomato salad with house made croutons and dressing

**FAVA BEAN GNOCCHI**

Olive oil poached artichokes, toasted cashews, fava beans, Wisconsin cave aged cheddar, tossed with poppy seed béchamel

## DESSERTS

**WHITE CHOCOLATE CHEESECAKE**

**STRAWBERRY GOAT CHEESE CREPES  
WITH RUMCHATA CREAM SAUCE**

\*does not include gratuity and tax

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.