

New Year's Eve

3 COURSE MENU OPTION • 45PP+TAX

available from 5pm to 8pm

Starter:

choice of

FESTIVE GREENS

tuscan greens, candied pecans, sundried cranberries, feta cheese,
cherry tomatoes, apple cider vinaigrette

or

MUSHROOM SOUP

chive sour cream, garlic toast

Entrée:

choice of

BRAISED BEEF SHORT RIB

slow braised beef, buttermilk mashed potatoes, sautéed seasonal vegetables,
served with beef gravy

or

SAUTÉED CREOLE TIGER PRAWNS

8 sautéed prawns, creole white wine butter sauce, sautéed bell peppers and broccoli,
served with jasmine rice, topped with green onions

or

SANTA FE GRILLED CHICKEN

cajun grilled chicken breast, oven roasted baby red potatoes, sautéed buttered corn,
topped with warm pico de galo, served with green onions and cilantro

or

PESTO GRILLED VEGETABLE BAKED PENNE PASTA

grilled seasonal vegetables, basil pesto, mozzarella cheese, parmesan cheese,
served with garlic bread

Dessert:

choice of

GLUTEN FREE CHOCOLATE BROWNIE

whipped cream & strawberry compote, served with chocolate shavings

or

NEW YORK CHEESECAKE

whipped cream & wild berry compote

INCLUDES 6OZ GLASS OF SPARKLING WINE