



2020 New Year's Eve

Appetizer Course choice of:

- Maine Lobster "Pot Pie" - Butter-Poached Maine Lobster, Lobster Veloute, Vegetables, Puff Pastry Crust
- Creamy Black Truffle Potato Soup with Georgia Olive Oil and City Roots Micro Greens (Vegetarian/Vegan)

Salad Course choice of:

- Salade Lyonnaise - Curly Endive, Bacon Lardons, Hazelnuts, 63 degree Farm Egg, Classic Vinaigrette
- Poached Pear Salad -Red Wine-Honey poached Pear, Local Mixed Lettuces, Walnuts, Chèvre, Walnut-Sorghum Vinaigrette

Main Course choice of:

- Filet Mignon - Foie Gras Butter and Mushroom Bordelaise
- Seared Duck Breast with Sour Cherry Demi Glacé
- Grilled Wester Ross Salmon with Sauce Bearnaise
- Farro and Winter Squash-stuffed Portobello with Herb Beurre Blanc *vegetarian - can be made vegan by omitting sauce

all entrees served with pommes puree and seasonal winter vegetables

Dessert course choice of:

- Nutella Torte
- Vanilla & Chocolate Rice Pudding
- Lemon Posset with Gran Marnier Berries

