



# HAPPY NEW YEAR'S!

## Amuses Bouches

*Ahi Tuna Tartare on Cucumber  
Duck and Chicken Liver Pâté  
Potato Boat with Osetra Tsar Nicoulai Caviar  
Baked Brie Bouchee with Pistachio Relish*

## First

***Chesapeake Bay Lump Crabmeat Crab Cakes***  
*Mango Sauce*

## Second

***Tri Color Green Salad***  
*Grilled Artichokes, Red and Yellow Candy Cane Beets,  
Heart of Palm, Pomegranate Arils, Double Crème Brie Cheese  
Champagne Vinaigrette*

## Third

***Roasted Breast of Maple Leaf Duck***  
*Wild Rice, Port, Juniper Berry Glaze*

## Fourth

### ***Pan Seared Halibut***

*Braised Baby Fennel  
Saffron Sauce*

*~ Or ~*

### ***Chateaubriand of Beef***

*Wild Mushrooms, Cipollini Onions,  
Roasted Fingerling Potatoes  
Madeira Black Truffle Sauce*

*~ Or ~*

### ***Superior Farm Rack of Lamb***

*Dijon Mustard & Seasoned Breadcrumbs Crust  
Scalloped Potatoes  
Lamb Glaze*

## Fifth

### ***Sweet Celebration***

*Opera Praline Cake and Mini Baked Alaska  
Key Lime Cheesecake and Butter Cake*

*Coffee, Tea*

**\$235 per person**

*(Not Including Tax or Gratuity)*

*\*Menu subject to change*

