

THE ARBOUR



New Years Eve Menu

Three Course - \$138 per person

Appetizers (choice of)

Tuna tartare, quinoa chip, saffron aioli, scallions, shaved fennel, wasabi

Jumbo lump crab toast, tartar sauce, rye bread, wild baby greens

San Daniele prosciutto, burrata cheese, puff bread, local honey drizzle

Bibb lettuce salad, blue cheese dressing, smoked bacon, tomatoes, chives, crispy onions

Entrees (choice of)

Filet mignon, black pepper gnocchi, squash, asparagus, truffle hollandaise

Lobster tail, crispy garlic rice cake, parsnips, celery root, carrot, watercress

Diver scallops, angel hair pasta, artichokes, onions, herbs, lemon foam

Wild mushroom risotto, crushed black truffles, parmesan cheese

Desserts (choice of)

Espresso and chocolate terrine, praline crust, blackberry

Almond brittle semi freddo, toasted meringue, raspberry puree

Vanilla bean cheesecake, graham cracker crust, orange glaze

Chef's selection of three cheeses, crackers, dried fruits