

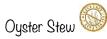
New Year's Eve Dinner 2016 Four Courses with a Champagne Toast

Appetizer Course

Pork Cheek Croquettes

Butternut Squash Puree Braised Red Cabbage, Pork Reduction Cajun Clams

Conecuh County Sausage, Crawfish Bell Peppers, Onions, Garlic & Spices



Bell Peppers, Garlic, Herbs, Mushrooms Tomato, Bayou Cora Goat Cheese Grits Venison Carpaccio

Mizuna Greens, Capers Shaved Red Onion, Dry Cherry Vinaigrette

Cheese Plate

Blueberry Stilton, Gorgonzola Dolce, Goat Cheese Honey Drizzled Brie, Fresh Berries & Spiced Walnuts

Salad or Soup Course

West Indies Crab Salad



Macerated Strawberry Salad

Cucumber, Tomatoes, Mizuna Greens Citrus Vinaigrette

Bleu Cheese, Mixed Field Greens Endive Red Onion, Spiced Walnuts Roasted Fig Vinaigrette

Fresh Tomato Caesar



Manchego Romaine Bacon Crumbles, Roasted Garlic Dressing She Crab Soup

Crab Roe Dry Sherry

Entrée Course



Chilean Sea Bass

Roasted Fingerling Potatoes Beets, Grilled Asparagus Jalapeno & Blood Orange Vinaigrette Arctic Char

Roasted Shallot Mashed Potatoes Grilled Asparagus, Sweet Braised Red Cabbage **Balsamic Reduction**

Filet with Lump Crab

Grilled 8oz Filet, Lump Crab Wild Mushroom Risotto, Broccolini Amaretto Cream

Colorado Rack of Lamb

Roasted Winter Root Vegetables Roasted Purple Sweet Potatoes Black Berry Demi Glaze

Roasted Split Lobster

Roasted Garlic, Wild Rice Bacon Swiss Chard, Tomato Buerre Blanc Seared Diver Scallops

Bayou Cora Goat Cheese Grits Roasted Beets & Haricot Verts Champagne & Thyme Cream

Chicken Roulade

Stuffed with Prosciutto, Sundried Tomato & Goat Cheese Tuscan Kale with Baby Carrots White Wine Butter Sauce

Dessert Course

Blood Orange & Champagne

Crème Brule Fresh Berries

Lemon Soufflé Strawberry Sauce Pastry Plate Éclair, Cream Puff, Chocolate Covered Strawberries

Chocolate Cake
Pastry Cream Filling