

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

\$60 per person

Appetizer Course

Pork Cheek Croquettes

Cajun Clams 🥯



Butternut Squash Puree Braised Red Cabbage, Pork Reduction

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

Cheese Plate

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





Chicken Roulade

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

Filet with Lump Crab

Grilled 5oz Filet, Lump Crab Wild Mushroom Risotto, Broccolini Amaretto Cream

Arctic Char

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

Roasted Split Lobster

Roasted Garlic, Wild Rice Bacon Swiss Chard, Tomato Buerre Blanc

Dessert Course



Crème Brule Fresh Berries

Pastry Plate Éclair, Cream Puff, Chocolate Covered Strawberries

Chocolate Cake
Pastry Cream Filling