



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

Oyster Stew



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



Cucumber, Tomatoes, Mizuna Greens
Citrus Vinaigrette

Macerated Strawberry Salad



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