

★ ★ ★  
HAPPY  
NEW YEAR  
*& Best Wishes*



NEW YEAR'S EVE MENU

*...and for Bree's Birthday too*



# New Year's Eve

## APPETIZERS

### • Champagne •

#### Champagne Delamotte Brut

Fine and elegant Champagne from Le  
Mesnil-sur-Oger, France



#### Toasted Bread with Anchovies & Salted Butter

*Crispy toasted bread topped with  
salted butter and premium anchovies*

#### Savory Croissants with Smoked Salmon & Ricotta

*Flaky mini croissants filled with smoked  
salmon and creamy ricotta cheese*



# New Year's Eve

## FIRST COURSE

— • - Beer - • —

### BALI Vertiga Session IPA

*Refreshing and hoppy Session IPA  
with tropical and citrus notes.*

— • - First Course - • —

### Calamarata with Sausage & Sun-Dried Tomato Pesto

*Calamarata pasta with Italian sausage,  
sun-dried tomato pesto, walnuts,  
and grated Parmesan.*





# *New Year's Eve*

## SECOND COURSE

— • - *Beer* - • —

### ALMA Vertiga West Coast IPA

*A bold and piney West Coast IPA  
with citrus, resinous hop flavors.*

— • - *Second Course* - • —

### Meatloaf Wellington

*Savory meatloaf wrapped in puff pastry,  
filled with mushrooms and prosciutto,  
served with a rich red wine sauce.*





# New Year's Eve

## DESSERT

### Beverage

#### Port Wine

*A rich and velvety port wine offering flavors of dark fruit, chocolate, and a hint of spice.*



### Dessert

#### Sacher Torte

*Decadent Austrian chocolate cake with layers of rich chocolate sponge and apricot jam, enrobed in a glossy dark chocolate ganache.*