
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

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.

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

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.*

