

★ ★ ★
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.*

