

# PREMIER NEW YEAR'S EVE DINNER

## APPETIZER

### Blinis with Caviar

with crème fraîche, chives and minced red onion

## SEAFOOD COURSE

### Seafood Platter

clams and oysters on the half shell, jumbo shrimp  
cocktail with mignonette sauce, cocktail  
sauce and lemon

## PASTA COURSE

### Agnolotti ai Quattro Formaggi

with oven blistered cherry tomatoes

## SALAD COURSE

### Cranberry, Candied Pecans

#### & Goat Cheese Salad

baby greens, cranberries, candied pecans  
and goat cheese with a roasted shallot and  
dijon mustard vinaigrette

## INTERMEZZO

Raspberry Passion Fruit Sorbet

## ENTRÉE

### Hornblower Surf & Turf

petite filet mignon with a wild mushroom demi-glace  
sweet maine lobster tail stuffed with crab meat  
dauphinoise potato and haricots verts

## SWEET ENDINGS

### Chocolate Marquise Mousse

with gold dust, house-made truffles  
and chocolate covered strawberries