

NEW YEAR'S EVE MENU

Three Course Dinner | \$55

2025

First Course

Choice Of

HUNTER GREENS

Baby Spinach, Kale, Romaine, Roasted Beets, Cucumber, Goat Cheese Toast, Shaved Carrots, Dried Cranberries, Homemade Pate de Champagne

THE CLASSIC GA SHRIMP COCKTAIL

Iced Jumbo Local Ga Shrimp, Served On Greens, With Choice Of Cocktail Sauce Or Louie Sauce

LOBSTER BISQUE

Creamy Lobster Bisque, Topped With Crab, Shrimp, Red Caviar & Brandy

Main Course

Choice Of

HERB-CRUSTED BEEF TENDERLOIN

Pepper Sauce, Served With Green Beans Amandine, & Croquette Potatoes

WELLINGTON OF SCOTTISH SALMON

Filet Of Salmon, Wild Mushroom Encrusted In A Light Pastry Dough, Served With A Lemon & Wine Velouté

STUFFED POBLANOS RIVIERA

Poblanos Fully Loaded With Spiced Black Beans, Sautéed Kale, Red Onion, & Pepper Jack Cheese In A Delicious Mushroom Tomato Marinara Sauce

(Vegetarian Dish)

Dessert Trio

CHOCOLATE TRUFFLE TART

MACERATED CHERRIES

EGGNOG CRÈME

