



NEW YEAR'S EVE DINNER MENU

APPETIZER

"SHARE"

(Select One)

Bacon & Dates

Neuske's Smoked Cherry Wood Bacon,
Spiked Dates, Dukkah, Old Fashion Glaze

Moules Riches Au Safran

“Rich Saffron Mussels”

Saffron, Mussels, White Wine,
Roasted Red Pepper, Chorizo,
Shallots, Garlic, Grilled Ciabatta Bread

SOUP OR SALAD

"JUST FOR YOU"

(Select One)

Lobster Bisque

Maine Lobster, Sherry, Tarragon, Lobster Brodo,
Sourdough Crisp & Caviar

French Onion

Grilled Baguette, Gruyere, Parmesan, Chives

Geneva Wedge

Baby Iceberg, Neuske's Lardons,
Heirloom Tomato Relish, Pickled Onions,
Egg, Wisconsin Amish Maytag,
Peppercorn-Chive Dressing

Bonne Chance “Good Luck” Salad

Black Truffle Burrata, Blood Orange, Fig,
Baby Arugula, Aged Balsamic, Pistachio,
Roasted Beets Citrus Scented Honey

“The Main Show”

ENTRÉE

(Select One)

Amish Chicken

Citrus Grilled Chicken, Brussels Sprouts, Frisée
Radish, Candied Jalapeño, Citrus Gastrique,
Adobo Sauce, Cilantro

Broiled 8 oz Filet

Porcini Crusted Filet,
Brown Butter Mashed Potatoes,
Asparagus, Port Wine Demi

Herb Crusted Halibut

Charred Scallion Peanut Relish,
Miso Beurre Blanc, Micro Salad

Delmonico Rib Eye

Roasted Rib Eye,
Brown Butter Mashed Potatoes,
Glazed Carrots, Horseradish and
Wholegrain Mustard Demi Glaze

14 oz New York Strip

Charred Corn, Saffron Risotto, Haricot Vert,
Pancetta Crackling, Chive Scented Crème Fraiche
Tangerine Blast, Pomegranate Reduction

Rosemary Beet “Tenderloin”

Spaghetti Squash, Vegetable Demi

Add lobster +\$65

Butter Poached Lobster, Crusted in Festive Spices

Sweet Endings for a New Beginning

Select One

Black Velvet Crème Brûlée

Huckleberry Stew

Spiced Apple Cake

Ginger Anglaise, Orange Marmalade

*\$150 per person
plus tax and service charge*