



# *New Years Eve Dinner*



## *First Course*

CHOOSE ONE

### **PETITE GREENS**

POINT REYES BLEU, RASPBERRY VINAIGRETTE, RASPBERRIES

### **LOBSTER BISQUE**

## *Second Course*

CHOOSE ONE

### **SCOTTISH SALMON**

ROASTED MUSHROOM RISOTTO,  
CARROT MISO BROTH, SAUTÉED GREENS

### **TURBOT**

COCONUT, TOMATO, MIRIN AND SOY BROTH,  
SPICED ALMONDS, KIMCHEE, FARO RISOTTO

### **FILET MIGNON**

TRUFFLE BUTTER, DEMI SAUCE,  
STILTON CREAM FINGERLING POTATOES

### **BREAST OF ROHAN DUCK**

BOURBON BARBECUE GLAZED BREAST OF ROHAN DUCK,  
BLACK GARLIC, GRILLED ASPARAGUS, SMOKED CORN PUDDING

## *Third Course*

### **NEW YEAR'S EVE DESSERT INDULGENCE**



\$80 PER PERSON PLUS GRATUITY

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GREEN ROOM EXECUTIVE CHEF, KEITH MILLER, CEC