# New Year's Eve Dinner

Wednesday, December 31th 5:30PM-8:30PM

A three course meal at \$58/person plus tax and gratuities.

## **Appetizer**

Cranberry & Brie Tarlet 11

Brie wrapped in phillo pastry, topped with cranberry sauce, walnut and honey

## **Entrée**

Surf and Turf 40

Tri-tip steak with shrimp and scallops with garlic butter compound, served with garlic parmesan mashed potatoes and broccolini.

#### **Dessert**

Chocolate Yule Log 10

Or, Red Wine Poached Pear 12

### **Featured Wine**

Chateau La Freynelle - Bordeaux, France

100% Cabernet Sauvignon with notes of blackberries, currants, spices and herbs

Glass 12 / Bottle 40