

New Years Eve DINNER

APPETIZERS

• Choose One •

FILET MIGNON BEEF CARPACCIO

Aged parmesan, wild arugula, foie gras toast, truffle oil.

GEORGIA SHRIMP CEVICHE

Citrus and peach marinated local shrimp with diced heirloom tomato, cilantro, and vidalia onion, served toast points and tri-colored chips.

QUAIL CAKE

Arugula and fennel salad with sweet corn butter sauce.

SOUP OR SALAD

• Choose One •

WINTER SALAD

Butter lettuce, radicchio, and butternut squash, with a poached fennel mint vinaigrette.

CAESAR SALAD

Half romaine wedge, sundried tomatoes, housemade parmesan crisp, anchovies.

ROASTED BEET + CITRUS SALAD

Chicory, blood orange, roasted beets, and pistachios, with a garlic dressing.

SEAFOOD BISQUE

Georgia shrimp, bay scallops, and lump crab.

ENTRÉES

• Choose One •

CHILLIAN SEA BASS

Brussels salad, lobster risotto, lemon caper sauce.

FILET OF PRIME BEEF

8 oz filet with foie gras butter, asparagus, béarnaise sauce.

DOUBLE CUT DUROC PORK CHOP

Roasted carrots + parsnips, mashed sweet potatoes.

Complimentary Champagne Toast

DESSERTS

• Choose One •

APPLE ROSE

Puff pastry filled with thinly sliced apples and strawberry purée.

BLUEBERRY FLAPJACK CAKE

Buttery layered cake with blueberry dizzle.

TUESDAY, DECEMBER 31 • 5-9 P.M.

Adult \$90 • Member \$80 • Last reservation at 8:45 p.m.