



New Years Eve 2023

\$150 per person, \$215 with Wine Pairing

First

Mushroom Soup

Crispy Shitakes, Creme Fraiche, Herb oil

Second

Crispy Fried Shrimp

Creamy Grits, Swiss Chard, Old Bay Hollandaise

Third

Roasted Root Vegetable Salad

Turnips, Parsnips, Carrot, Sweet Potato, Arugula, Candied Pecans, Hot Honey

Fourth

Beef Tenderloin & Butter Poached Lobster

Potato Puree, Creamed Spinach, Beer Battered Onions, Demi-Glace, or Burre Blanc

Dessert

Chefs Choice Dessert