

# NYE Menu

*3 courses with bourbon or wine pairing \$60 or a la carte*

## APPETIZERS

### BAKED BRIE 12

Puff Pastry · Apricot Jam · Blueberry Gastrique

*Bulleit Rye · Coastal Vines Pinot Noir*

### CANDIED FIG SALAD 10

Quinoa · Pickled Shallots · Pistachios · Goat Cheese · Arugula · Currants · Citrus Vinaigrette

*Basil Hayden's · Oyster Bay Sauvignon Blanc*

### LOBSTER BISQUE 10

Maine Lobster · Roasted Garlic · Cream Sherry

*Buffalo Trace · Kendall Jackson Special Select Chardonnay*

## ENTREES

### SURF AND TURF 30

6oz Lobster Tail · ½ Rack St. Louis Ribs · Chorizo Hash · Sautéed Green Beans

*Eagle Rare 10yr · Revolution Malbec*

### PARMESAN ENCRUSTED HALIBUT 32

7oz · Jasmine Rice · Baby Carrot Salad · Tomatillo Vinaigrette

*Maker's 46 · Coastal Vines Pinot Grigio*

### GRILLED FILET MIGNON 32

8oz · Oyster Mushroom Demi-Glace · Bacon Wrapped Asparagus · Garlic Mashed Potatoes

*Elijah Craig 12yr · Noble 337 Cabernet*

## DESSERTS

### CRÈME BRULEE 8

*Sagamore Port Finish · Martini & Rossi Prosecco*

### CHOCOLATE CHEESECAKE 8

*Hand Selected Knob Creek Single Barrel · J. Roget Taster*

### RED VELVET CAKE 8

*Hand Selected Jim Beam Single Barrel · Martini & Rossi Sparkling Rose*

