

2017

2018

NEW YEAR'S EVE AT CELLARS BAR AND GRILL

Amuse

~Aubergine, Crab and Shimp Tartlet

First Bites

Julepose Sausage
With glogg scented beets

Grilled Vegetable Flatbread
grilled onion, zucchini, mozzarella and roasted pepper with arugula

Shrimp and Mango Ceviche
toasted corn chips

Butternut Squash Ravioli with Dates, Walnuts, Sage Pesto Cream

Asparagus and Roasted Red Pepper Stuffed Mushrooms
Toasted bread crumb and parmesan cheese

Smoked Salmon Spread
House smoked Canadian salmon with capers, red onions, dill cream and dark pumpernickel

Soup or Salad Course

Lobster Bisque

Grilled Apple, Pear, Dried Cherry and Pecan Salad
bourbon vinaigrette

Mixed Green Salad
balsamic vinaigrette

Caesar Salad

Decision Time

Bourbon Glazed Scottish Salmon
Grilled sweet potato, julienne vegetables

Seared Scallops
creamed spinach, lardon and bacon vinaigrette

Grilled Mahi Mahi
Root vegetable and artichoke mélange, chive veloute

Mushroom Wellington

Barolo Braised Short Ribs
with roasted Brussels sprouts and butternut squash purée

Duck Lasagna
Herbed ricotta, rich duck ragout

Grilled New York Strip with Mushroom Demi Glace
mashed potatoes and grilled asparagus

Sugar Rush

Cheese, Fruit and Crackers
Crème Brulée with Berries
Warm Chocolate Brownie with Vanilla Bean Gelato
Pistachio Profiteroles
Assorted Gelato and Sorbet
Carrot Cake with Salted Caramel Gelato

Coffee or Assorted Teas
Champagne Toast at Midnight