

2018

2019

NEW YEARS EVE AT CELLARS BAR AND GRILL

Amuse

Chinese Spoon of Caramelized Shallot, Prosciutto and Blue Cheese

First Bites

Sous Vide Porcini Crusted Beef Carpaccio
Capers, shaved parmesan, artichoke hearts, evoo

Goat Cheese and Grilled Red Onion Tart

Shrimp and Mango Ceviche
toasted corn chips

Butternut Squash Ravioli with Dates, Walnuts, Pesto Cream

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

Gravlax and Avocado Tower
House-cured diced Canadian salmon layered with avocado and dill, served with pickled red onion and fennel

Soup or Salad Course

Crab and Corn Chowder

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
roasted asparagus, carrot ginger puree, citrus reduction

Blackened Tuna
Seared rare, wasabi mashed potatoes, sesame cucumber salad

Stuffed Acorn Squash
apple, dried cherry and leek stuffing

Shrimp and Broccoli Linguine
blackened spice cream sauce

Pork Porterhouse
honey mustard compound butter, roasted Brussels sprouts,
mashed sweet potato

Stuffed Shells Bolognese
herbed ricotta, slow simmer sausage ragout

Grilled New York Strip with Mushroom Demi-Glâce
mashed potatoes and green beans

Sugar Rush

Cheese, Fruit and Crackers Crème Brulée with Berries
Pumpkin Praline Cheesecake
Blueberry Layer Cake with Blueberry Coulis
Carrot Cake with Salted Caramel Gelato
Assorted Gelato and Sorbet

Coffee or Assorted Teas

Champagne Toast at Midnight