



HAPPY NEW YEAR



New Years Eve Dinner Saturday, December 31, 2010

Cocktails 5:30 PM Dinner 6:30 PM

Music provided by Emma Lee and Michael Night

5:30—6:30 PM Cocktail Reception

Menu

Salad

Antipasti Sampler

Floral Green Salad with Roasted Beets, Red & Yellow Tomatoes &
Sweet & Sour Red Onions
Tossed in a Balsamic Vinaigrette

Intermezzo

Raspberry Sorbet

Char-Grilled Beef Tenderloin with Lobster Pot Pie

Garnished with Shiitake Demi Glace
Served with Potatoes Rissolle and Grilled Asparagus

Dessert

Individual Red Velvet Cake Topped with Vanilla Bean Ice Cream

\$30.00 plus tax, gratuity, and \$5.00 Social Fee

Jackets required for men. Reservations must be made by Noon on Thursday, December 29, 2011 by calling 774-2958 or sign up in the restaurant. If you do not cancel by this date you will be billed for the full price of the meal.

