



## New Year's Eve 2018

*\$45 per person*

*Starters...please choose one of the following...*

### **Michael's House Salad**

Mixed baby greens with local apples, cranberries, crumbled Point Reyes blue cheese, and spicy glazed pecans, tossed with tarragon vinaigrette

or

### **Classic Caesar Salad**

Baby gem romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons

or

### **Shane's Soup of the Day**

*Select an Entrée from one of the following...*

### **Roast Prime Rib of Beef Au Jus**

Scalloped Potatoes, Haricot Verts, Horseradish Creme

### **Lobster Tail**

Butter poached, served with Scalloped Potatoes, Haricot Verts, Drawn Lemon Butter

### **Macadamia Nut Crusted Pacific Halibut**

Pan-seared and served with Mango Beurre Blanc, Scalloped Potatoes, Haricot Verts

### **Eggplant Tian**

Served over our Polenta, with Haricot Verts, Marinara, Asiago (*Vegetarian*)

*Followed by your choice of...*

### **New Year's Eve Parfait**

Raspberries, Grand Marnier Pound Cake & Chambord Whipped Cream

### **Chocolate Brownie Sundae**

A moist chocolate brownie with nuts served beneath a scoop of Marianne's vanilla bean ice cream, drizzled with hot fudge and caramel sauce

### **Traditional Vanilla Bean Crème Brûlée**

Creamy custard topped with a caramelized sugar crust