



NEW YEAR'S EVE

THREE-COURSE DINNER

5:00 — 10:00pm Seatings

AMUSE BOUCHE

Beet Napoleon

goat cheese, thyme, citrus

FIRST Choice of one

Oyster on the Half Shell **S**

champagne granite

Honeynut Squash and Parsnip Harlequin Soup **V**

spiced pumpkin seeds

Crab and Potato Croquette

whole grain mustard sauce, watercress

Duck Confit Terrine

endive, cranberry marmalade

SECOND Choice of one

Cavatelli Pasta **V**

ricotta, butternut, spinach, fines herbes

Seared Dayboat Scallop

spaghetti squash, granny smith apple, hazelnut

Lobster Thermidor

hollandaise, champignon de paris, broccolini

Herb Crusted Halibut

spinach velouté, tri-color cauliflower

Wild Boar Rack

pickled mustard, grilled radicchio, whipped potatoes

Eye of the Prime Rib

charred root vegetables, gratin potatoes, burgundy demi

DESSERT Served in the Grand Rotunda

Bananas Foster

flambéed with dark rum, caramel, vanilla gelato

Crêpes and Waffles

assorted toppings, chantilly, chocolate and caramel sauce

Gelato Bar

Traditional Yule Log, Fresh Fruit, Panna Cotta, Dessert Bars, Cannoli, Cookies and Brownies

Adults 18 and over \$175 Children 12-17 \$80
Children 4-11 \$40 Children under 4 Complementary
[Prices exclude NJ State sales tax & 23% gratuity. A 3.5% credit card fee will apply.]

Casual Elegance.

