



New Years Eve Menu

FIRST COURSE

Poached Prawns

Chilled prawns served with classic cocktail sauce.

Tempura Artichoke Hearts

Light, crispy artichokes with Meyer lemon aioli.

Boursin Stuffed Crimini Mushrooms

Warm mushrooms filled with creamy Boursin.

SECOND COURSE

Prime Rib

Slow-roasted prime rib with au jus and whipped horseradish cream.

Roasted Garlic Yukon Gold Mash

Smooth mashed potatoes with roasted garlic.

Broccolini

Tender broccolini with wholegrain mustard sauce.

Popovers

Fresh popovers with whipped herb butter.

THIRD COURSE

Opera Cake

Layered chocolate and almond cake with rich ganache.

Amarena Cherries & Ice Cream

Amarena cherries over Tillamook vanilla ice cream.