



2019 NY Eve Lounge Prix Fixe Menu

Appetizer

Personal Cheese Plate

apple butter, grapes, house crackers

Domaine Ste. Michelle Brut, NV

Salad

Vertical Garden Greens Salad

*butternut squash, quinoa, Tucumcari feta,
dried cranberries, apple cider vinaigrette*

Cave de Saumur Chenin Blanc, Loire Valley, France

Entree Choices

Grilled Atlantic Salmon

*caper apricot pilaf, broccolini,
sundried tomato beurre blanc, toasted pistachios*

Paul Hobbs 'Crossbarn' Chardonnay, Sonoma, CA

Herb Roasted Prime Rib

sour cream mashed potatoes, garlic sautéed green beans, herbed jus, crispy onion strings

Chateau Parenchere Merlot, Bordeaux, France

Parmesan Crusted Natural Chicken Breast

roasted purple potatoes, organic baby carrots, orange jalapeno pan sauce, kale chips

Roessler "R2 – Black Pine" Pinot Noir, California

Dessert Course

The Classic Queen Bee

honey mousse, Barenjager butterscotch, shortbread "bee", crisp meringue

\$60 per person

(*\$44 if opting out of wine pairings)

tax and gratuity additional