

# NEW YEAR'S EVE 2017

## DINNER MENU

### Starter

*Tenderloin Tamales with Sundried Tomato Cream and Pecan Mash*

### Soup or Salad

*Shaved Brussel Sprout Salad with Dried Cranberries, Toasted Pecans and Champagne Vinaigrette*

*Field Green Salad with San Saba Pecans, Texas Goat Cheese and Sherry Wine Vinaigrette*

*Lobster Bisque*

### Mains

*Smoked 10oz Tenderloin with an Ancho Demi*

*Three Butter Poached Shrimp*

*Mashed Potatoes and Bacon Roasted Shaved Brussel Sprouts*

\$80

*14 oz Rib Eye with Truffle Cook's Butter*

*Mashed Potatoes and Heirloom Carrots*

\$75

*Pan Seared Halibut with Chili Beurre Blanc*

*Mushroom Risotto and Asparagus*

\$75

*Bone in Meatball with Stewed Tomato Sauce*

*Finished with Bone Marrow Butter*

*Mashed Potatoes and Asparagus*

\$70

### Desserts

*Spiced White Chocolate Bread Pudding Tamale*

*Hot Chocolate Crème Brulee*

*Price Excludes Beverages, Tax and Gratuity*