

NEW YEAR'S EVE 2018

Starter

Tenderloin Tamales with Pecan Mash

Ensalada/Sopa

Baby Kale & Spinach

Cranberries/Blue Cheese/Pumpkin Seeds

Bacon Vinaigrette

Mixed Field Greens

San Saba Pecans/Diced Green Apples/Cherry Tomatoes

Sherry Wine Vinaigrette

Lobster Bisque

Mains

Smoked 10oz Tenderloin finished with Red Eye Gravy

Herb Butter Poached Shrimp

Mashed Potatoes & Bacon Roasted Shaved Brussel Sprouts

\$80

14 oz Rib Eye finished with Truffle Cook's Butter

Mashed Potatoes & Grilled Asparagus

\$75

Pan Seared Sea Bass with Whole Grain Mustard Cream Sauce

Mushroom Risotto & Grilled Broccolini

\$75

Pistachio Crusted Elk Loin

Black Pepper, Cranberry & Sage Reduction

Mashed Potatoes & Grilled Broccolini

\$70

Afters

Spiced White Chocolate Bread Pudding Tamale

Hot Chocolate Crème Brulee

Price Excludes Beverages, Tax and Gratuity