

New Years Eve/Day Special

Three Course Special

with Complimentary Glass of Bubbly

First Course

Holiday Beet, Arugala and Pear Salad with Pomegranate Jewels and Walnut Dressing

Second Course

(Your Choice)

≡ East Coast Blue Crab Cake with Almond Aioli, Butternut Squash Puree,
Broccolini and Garden Carrots with Pomegranate Jewells

Or

8 Ounce Pan Bronzed Black Angus Top Sirloin with Green Peppercorn –
Cognac Sauce, Mashed Potatoes, Broccolini and Garden Carrots

Add 8oz Lobster Tail with Drawn Butter 30.00 G/F

Third Course

Lemon-Lavender Tart with Raspberry Sorbet

\$75.00 *(sorry, no split plates)*

Rutherford Frank Family Cabernet Special \$95.00

Full Menu Available Both Days

Automatic gratuity of 18% may be added to parties of six or more. We are only able to spit checks two ways.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. Not all ingredients are listed in menu descriptions.

Please notify your server of any allergies. You Must Notify Your Server If You Would Like Your Dish Prepared Gluten Free.