

NEW YEAR'S EVE FIVE COURSE DINNER

DECEMBER 31ST • 5PM-10PM

FIRST COURSE

Cauliflower Bisque with Lemon Oil, Fresh Cracked Pepper & Micro Greens

SECOND COURSE

Mixed Green Salad with Candied Pecans, Chevre, Raspberries and a Sherry Vinaigrette

THIRD COURSE

Pomegranate Glazed Short Rib over a Beet Puree with a Pomegranate Demi Glace

FOURTH COURSE

Choice of 1 Main Entrée

Steak Oscar 6oz Petite Filet Mignon, Topped with Grilled Asparagus, Bearnaise Sauce and Butter Poached Blue Crab Served with Roasted Garlic Potato Puree

Parmesan Crusted Halibut, Served with Dauphinoise Potatoes, Sauteed Garlic Spinach, Blistered Cherry Tomatoes and a White Wine Beurre Blanc

Stuffed Portabella Mushroom with Jasmine Rice, Chevre, Sauteed Spinach and Fresh Herbs, Topped with Swiss Cheese and a Balsamic Drizzle

FIFTH COURSE

Housemade Chocolate Lava Cake

\$54.99
per person

**RIVERS
EDGE**
GRILL & BAR

RESERVATIONS HIGHLY RECOMMENDED