TUESDAY, DECEMBER 31, HERITAGE BALLROOM
6PM - 9:45PM

PASSED APPETIZERS AND COCKTAIL HOUR

OYSTERS ROCKEFELLER
Spinach, parmesan, garlic

CANDIED BACON SKEWERS
Cajun and maple

DEVILED EGGS
Mustard seed, radish

CHARCUTERIE DISPLAY
Domestic and imported cheese

FIRST COURSE

SMOKED SHRIMP
Savory corn mousse, carrot purée, chervil, parsnip chips

SECOND COURSE

BEET CARPACCIO
Smoked local goat cheese, puffed couscous, onion ash

THIRD COURSE

CRANBERRY LIME GRANITA
Mint sugar, glazed cranberry

FOURTH COURSE

NEW YORK STRIP OSCAR
Lump crab meat, asparagus coins, cherry tomatoes, tarragon, traditional béarnaise sauce, parsley mashed potatoes, jumbo asparagus

FIFTH COURSE

VANILLA CASSIS MOUSSE CAKE
vanilla brûlée center, sweet dough crust, almond anglaise, candied almonds, white chocolate Chantilly, Champagne gelée

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.