



# COUNTDOWN TO MIDNIGHT

TUESDAY, DECEMBER 31

EDISON CRAFT ALES + KITCHEN

## FIRST COURSE

WARM POTATO AND LEEK SOUP  
POACHED OYSTERS  
Caviar, apple, Champagne

## SECOND COURSE

PRIME BEEF TENDERLOIN AND  
POACHED LOBSTER TAIL  
Warm potato salad, braised collard greens,  
roasted brussels sprouts, local herb pistou,  
black peppercorn sauce

## DESSERT

BANANA AND PASSION FRUIT  
CREAM PUFF  
Roasted white chocolate, caramel rum sauce

\$90 FOR 3-COURSE  
FROM 11:00AM TO 11:00PM  
PLEASE CALL CONCIERGE  
FOR RESERVATIONS, 828-252-2711

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



OMNI  RESORTS  
the grove park inn | asheville