

COUNTDOWN TO MIDNIGHT

TUESDAY, DECEMBER 31, VUE 1913

\$120 FOR 4-COURSE, PRIX FIXE DINNER | CHOICE OF ONE ITEM FROM EACH COURSE

FIRST COURSE

CHILLED OYSTERS AND PEARLS

Benne seed crackers, Champagne mignonette, soy caviar

DEVILED EGGS AND CAVIAR

Crème fraîche, everything bagel, snipped chives

RICOTTA RAVIOLI AND TRUFFLE

Spinach, Champagne cream sauce, Parmesan crisp

SECOND COURSE

LOBSTER BISQUE

Armagnac Chantilly cream, tarragon, lemon oil, brioche

VANILLA POACHED PEAR SALAD

Spinach, arugula, point Reyes blue cheese, spiced pecans, hard cider vinaigrette

THIRD COURSE

FILET MIGNON

Potato purée, asparagus, rosemary balsamic reduction

SEA BASS

Crab and spinach mascarpone risotto, lemon cream, fines herbes

BUTTER POACHED LOBSTER

Shrimp and scallop ravioli, zucchini, fennel, Champagne vinaigrette, yuzu chive hollandaise

ZUCCHINI ROLLATINI

Sweet basil pesto, toy box tomatoes, pignoli ricotta, pomodoro sauce

FOURTH COURSE

NEW YEARS' PASSION

72% bitter mousse, almond dacquoise, cocoa sweet dough, chocolate passion cream, tropical Chantilly, passion fruit sauce

THE TOAST

Champagne raspberry gelée, vanilla mousse, vanilla cake, almond crumble, macerated berries

RESERVATIONS AVAILABLE

FROM 5:30 TO 9:30PM

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