



New Year's Eve Buffet

\$105

Welcome Glass of Prosecco

APPETIZER

Spiced Pumpkin Velouté
Prosciutto, Bresaola, Soppressata
Seafood Ceviche
Snow Crab Claws
Shrimp Cocktail
Green Lips Mussels, Horseradish Cocktail Sauce
Endive & Arugula Salad, Dry Cherry, Candied Walnut, Honey Dijon Yogurt Dressing

ENTRÉES

Maple Wood Baked Ham
Herb Crusted Roasted Ribeye
Faroe Island Salmon Wellington
Gratinated Gnocchi, Artichoke and Truffle Cream
Sautéed Winter Vegetables
Maple Glazed Roasted Sweet Potatoes

CHEESE PLATTER

Selection of Imported and Domestic Cheeses

DESSERT



Black Forest Chocolate Cake
Torta Mele
Mini Choux Selection
Dulce de Leche Cheesecake