

# NEW YEAR'S EVE PRIX FIXE DINNER



*\$55 per person*  
*Seatings from 5-10pm*

**4-course dinner; includes one glass of champagne**  
*(select one from each course)*

## **SOUP**

Oyster Stew | French Onion with Gruyere Crostini

## **SALAD**

**Hearts of Romaine**

Shaved Manchego, Housemade Bacon, French Bread Croutons, Roasted Cherry Tomatoes, Black Pepper Dressing

**Strawberry Caprese**

Fresh Mozzarella, Spinach, Arugula, Grape Tomatoes, Sweet Basil Vinaigrette, Balsamic Reduction

## **ENTREE**

**Surf and Turf**

8-oz Black Angus Center Cut Filet, Lobster Bearnaise, Prosecco-Poached NC Crab Meat

**Brown Butter-Seared Alaskan Halibut**

Braised Baby Bok Choy, Miso Sesame Vinaigrette, Sriracha Butter

**Maple Leaf Farms Duck Breast**

7-oz Cast Iron-Seared Duck, Wilted Rainbow Chard, Huckleberry Gastrique, Toasted Pumpkin Seeds

**Wyoming Elk Short Loin**

Spice-Rubbed and Cast Iron-Seared Elk, Green Peppercorn Butter, Crispy Parsnips, Marchand de Vin

## **ACCOMPANIMENT**

Finglerling Potatoes Confit | Broccolini with Garlic and Chablis

Carolina Hoppin' John | Grilled Asparagus | Roasted Garlic and Kale Farro

## **DESSERT**

Bourbon Vanilla Creme Brulee | Cranberry Pistachio Cheesecake | Mocha Salted Caramel Chocolate Cake

**RESERVATIONS: 828.295.5505**