

## **New Year's Eve Dinner Menu**

Saturday, December 30

### ***Hos D'oeuvres***

Black eyed pea, smoked ham crostini

Seared tuna au poivre; caper relish

Green chile corn chowder; cornbread crouton

### ***First Course***

Baby kale, pepitas and feta with a apple cider vinaigrette

### ***Main Course***

\* All selections served with roasted garlic yukon mashed potatoes and  
roasted

root vegetables

Red wine braised, boneless short rib; crispy shallots

Whole grain mustard crusted pork loin; apple cranberry compote

Airline chicken breast; white wine herb beurre blanc

Roasted golden beet stack, eggplant caponata; balsamic glaze

### ***Dessert Course***

Flourless chocolate torte

Berry and vanilla cream trifle