



## NEW YEAR'S CELEBRATION

### A Note from the Owners & Staff:

Thank you for choosing our family's restaurant to celebrate the new year. Each of tonight's entrees include a Champagne Toast, our Hearth-baked Bread, and your choice of Appetizer or Soup, Salad and Dessert. We are so elated to be a part of your evening and we wish you and your family all the best in 2019.

### OUR SIGNATURE OPEN FIRE HEARTH BREADS

Our signature Hearth bread is served with  
Roasted Garlic Hummus & Honey Thyme butter

### APPETIZERS & SOUP

(Choice of One or add \$7 if you would like both an appetizer and soup)

#### **SWEET POTATO AND BUTTERNUT SQUASH GNOCCHI**

With Roasted Walnuts, Drunken Dried Cherry and Cabernet Reduction

#### **SHRIMP COCKTAIL**

Poached White Shrimp served with Chef Gary's Cocktail Sauce,  
Fresh Lemon and Capers Berries

#### **PANKO FRIED OYSTERS**

Leek Fondue and Blistered Tomatoes

#### **SEARED SCALLOP OVER SHRIMP SAFFRON RISOTTO**

with English Peas and Tomato coulis

#### **LAMB RACK LOLLIPOP**

with Rosemary, Pancetta Potato Leek Hash & Chianti Demi Glace

#### **ESCARGOT STUFFED MUSHROOMS**

with Garlic Compound Butter

#### **DUCK CONFIT AGED GOUDA MAC AND CHEESE**

#### **LOBSTER BISQUE**

Laced with Cream, Fine Herbs and Sherry Wine

#### **FRENCH ONION GRUYERE**

Caramelized Onions in fresh Stock, Capped with  
our Hearth-Baked Bread and Swiss Gruyere Cheese

### ICED PLATE SALADS

(Choice of One)

**CAESAR SALAD** Torn Romaine with Onion, Kalamata Olives, Our Own Hearth-baked  
Croutons, Lemon Caesar Dressing and Grated Asiago Cheese

**FRESCA GARDEN SALAD** Mixed Salad Greens with Tomatoes, Cucumber, Onion, Our  
Own Hearth-baked Croutons and your choice of our Chef-made Dressings

**ORANGE COGNAC SALAD** Mixed Field Greens tossed with Our Signature Orange  
Cognac Dressing, Dried Cranberries, Candied Walnuts, and Gorgonzola

## ENTREES SELECTIONS

(Choice of One)

### **BONE IN COWBOY RIB EYE STEAK**

Red Zinfandel Shallot Compound Butter  
Pancetta and Ricotta with Twice Baked Potato ~ 57

### **10 OZ BUTTER AND CHARDONNAY POACHED LOBSTER TAIL**

with Ranch-Seasoned Truffle Pommies Frites and Vegetable Mélange ~ 83

### **\*WILD GAME TRIO**

Rack of Wild Boar, Duck Prosciutto and Elk Sausage with  
Dried Cherry Demi-glace, Mashed potato and Chefs Vegetables ~ 79

### **\*CHATEAU BRIAND**

Roasted Sliced Tenderloin served with Maytag Au Gratin Potatoes, Shallot and  
Wild Mushrooms, accompanied by Haricots Vert ~ 77

### **PAN ROASTED FRENCHED CHICKEN**

Over Sautéed Apple and Pecan Gnocchi  
and a Light Butternut Squash Sauce ~ 70

### **\*SURF AND TURF**

Sliced Beef Tenderloin and Jumbo Lump Crab Cake with  
Tarragon Butter Risotto, Hollandaise Grilled Asparagus ~ 84

### **COQUILLE ST. JACQUES**

Jumbo Seared Scallops in Rich Sherry Cream Sauce Gratin with Imported Swiss,  
accompanied by Basmati Rice and Glazed Carrots ~ 7

### **\*FIRE GRILLED SWORDFISH**

Pomegranate Cabernet Glaze and Four Onion Potato Hash ~ 71

### **WILD MUSHROOM RAVIOLI**

Roasted Shallot Coulis topped with Fire Roasted Red Pepper ~ 48

### **HEARTH BAKED LAMB BOURGUIGNON**

Over Fresh Fettuccini Topped with English Peas ~ 62

## OUR HOMEMADE DESSERTS

(Choice of One or add \$2 for each additional)

Your server will tempt you with Chef Catherine's gourmet desserts.

## AFTER DINNER DRINKS

We offer a Wide Assortment of Cordials and Liqueurs. Please ask  
your server for a copy of our extensive beverage list.

\*Denotes items that may be cooked to order. Eating raw or undercooked meats, eggs or shellfish, severely increases the risk of food borne illness