

Toomey's New Year's Eve Dinner 2019

\$90 per person before tax and gratuity

Children's portions available \$35 per child 10 and under

Upon arrival

Glass of sparkling wine or sparkling cider, baked brie with fresh fruit and holiday berry glaze.

Salad

Organic Spring Mix: *with goat cheese, candied walnuts and dried cranberries, with mountain Honey Vinaigrette.*

Entrée

Choice of:

Filet Mignon Oscar

10oz filet topped with king crab, asparagus and béarnaise sauce, served with garlic mashed potatoes and caramelized Brussel sprouts.

Fresh Norwegian Halibut

Macadamia crusted with avocado mango butter, served with garlic mashed potatoes and caramelized Brussel sprouts.

New Zealand Rack of Lamb

With a mint demi-glaze, served with garlic mashed potatoes and caramelized Brussel sprouts.

Pan-Seared Half-Duck

With Blueberry Chipotle glaze, served with garlic mashed potato and caramelized Brussel sprouts.

Grilled Vegetable Stack

With Israeli Couscous.

Dessert

Decadent Triple Chocolate Cheesecake