

# **Toomey's New Year's Eve Dinner 2018**

\$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**

**Warm Spinach Salad:** *Boiled egg, bacon, tomato, and onion.*

## **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 California White Sea Bass**

*Macadamia crusted with avocado mango butter, served with caramelized Brussel sprouts.*

### **Northern Michigan Venison Medallions**

*With a cabernet-blackberry sauce, served with garlic mashed potato and caramelized Brussel sprouts.*

### **Pan-Seared Half-Duck Breast**

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

### **Grilled Vegetable Strudel**

*Grilled assorted vegetables, baked in a puff pastry dough with sweet Caribbean potato puree, with caramelized Brussel sprouts*

## **Dessert**

### **Decadent Triple Chocolate Cheesecake**

*With fresh raspberries and wild fruit coulis*