



Swizzle

Dinner & Drinks



NYE MENU

AMOUSE BOUCHE

Surf and Turf

Hamachi Crudo Ginger Soy Vinaigrette, Wonton Crisp and Scallion. Steak And Mushroom Tart with Pickled Fresno and Parsley

1ST COURSE

Choice of:

Caesar Salad

Chopped Romaine, Shaved Parmesan, Croutons, Caper Garlic Crumble, Caesar Dressing

Grilled Radicchio Panzanella

Baby Kale, Bacon, Blistered Pearl Onion, Cornbread, Blue Cheese Vinaigrette

Arugula Salad

Roasted Red and White Grapes, Oranges, Capriole Farms Goat Cheese, Candied Pecans, Honey Dijon Vinaigrette

Lobster Bisque

Poached Lobster, Tarragon Oil

2ND COURSE

Shrimp Risotto

Cured Tomato and Caramelized Leek

3RD COURSE

Choice of:

8oz Filet

Roasted Garlic Mashed Yukon Potato, Grilled Asparagus, Truffle Bearnaise

Chili Rubbed Lamb Porterhouse

Olive and Carrot Moroccan Cous Cous, Brown Butter Brussel Sprouts, Blistered Pepper and Feta Salad

Joyce Farms Airline Chicken Breast

Bacon, Kale and Cauliflower Hash, Black Eyed Pea Puree, Smoked Chicken Demi-Glace

Crab And Garlic Crusted Halibut

Herb Butter Popcorn Rice, Balsamic Glazed Broccolini, Roasted Fennel Cream Sauce

4TH COURSE

Choice of:

Strawberry Tiramisu

Chocolate Kahlúa Dipped Lady Fingers, Whipped Strawberry Mascarpone, Strawberry Puree, Chocolate Syrup, Marcona Almond

Key Lime Pie

Key Lime Mousse, Graham Cracker Crust, Coconut Cream, White Chocolate Curls

Chocolate Flourless Torte

Chocolate Ganache, Raspberry Champagne Compote, Chantilly Cream

Mixed Berries with Crème Fraiche

Macerated Berries, Whipped Lemon Crème Fraiche, Dehydrated Strawberry, Picked Mint



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VEGETARIAN MENU

AMOUSE BOUCHE

Crudité Duo

Roasted Yellow Beet Tartare with Capers, Grilled Red Onion and Herb Aioli. Mushroom Skewer with Peppadew Pepper, Marinated Mozzarella and Bourbon Barrel Foods Smoked Paprika Oil

1ST COURSE

Choice of:

Grilled Radicchio Panzanella

Baby Kale, Blistered Pearl Onion, Cornbread, Blue Cheese Vinaigrette

Arugula Salad

Roasted Red and White Grapes, Oranges, Capriole Farms Goat Cheese, Candied Pecans, Honey Dijon Vinaigrette

2ND COURSE

Mushroom Truffle Risotto

Goat Cheese and Balsamic Reduction

3RD COURSE

Choice of:

Gnocchi with Sweet Potato

Charred Poblano, Cippolini Onion and Toasted Garlic, Whipped Goat Cheese, Pepitas

Vegetable Plate

Cauliflower and Brussel Sprout Hash, Grilled Asparagus, Black Eyed Pea Puree, Pesto Vinaigrette

4TH COURSE

Choice of:

Strawberry Tiramisu

Chocolate Kahlúa Dipped Lady Fingers, Whipped Strawberry Mascarpone, Strawberry Puree, Chocolate Syrup, Marcona Almond

Key Lime Pie

Key Lime Mousse, Graham Cracker Crust, Coconut Cream, White Chocolate Curls

Chocolate Flourless Torte

Chocolate Ganache, Raspberry Champagne Compote, Chantilly Cream

Mixed Berries with Crème Fraiche

Macerated Berries, Whipped Lemon Crème Fraiche, Dehydrated Strawberry, Picked Mint