

Spring Mill Cafe
NEW YEAR'S EVE

2018

\$90/Person
plus a 6% tax and 20% gratuity
(**\$70/Person** before 6pm)

FIRST COURSE

LOBSTER BISQUE WITH CHAMPAGNE POACHED SCALLOPS
(NON-SHELLFISH OPTION AVAILABLE)

SECOND COURSE

CHOICE OF

OYSTERS ON THE HALF SHELL WITH SCOTCH MIGNONETTE
FOIE GRAS WITH PLUM COMPOTE

THIRD COURSE

CHOICE OF

FILET MIGNON WITH TRUFFLE BORDELAISE & CHESTNUT POTATOES
RACK OF LAMB WITH ROSEMARY BERNAISE
STRIPED BASS WITH SAFFRON BUTTER

FOURTH COURSE

CHEESE TASTING

DESSERT

SELECTION OF HOUSE MADE DESSERTS
COFFEE OR TEA

Vegetarian option available upon request.