

COUNTDOWN TO MIDNIGHT

TUESDAY, DECEMBER 31 IN THE TERRACE ROOM
PLEASE CALL FOR RESERVATIONS, 412-553-5235

PASSED HORS D

CHEESE BEIGNETS, "FOIE" MOUSSE
SPICED SHRIMP COCKTAIL SHOOTERS
BEEF SATAYS
VEGETABLE SAMOSA
LOBSTER ARANCINI
ASSORTED MAKI ROLLS

STARTERS

KALE POWER GREENS WITH BLUEBERRIES | 7 GRAINS
ROASTED BEETS WITH CHEVRE AND LEMON-HERB VINAIGRETTE
CAESAR WITH REGGIANO AND LEMON POPPY CROUTONS
SHRIMP AND ANDOUILLE GUMBO

ENTRÉES

ROASTED BEEF TENDERLOIN
Celeriac | Carrot | Asparagus | Lump Crab | Red Wine Jus | Bearnaise

PAN ROASTED CHILEAN SEABASS
Braised Greens | French Beans | Truffle Potato | Citrus Beurre Blanc

LAMP POST FARMS CHICKEN
Green Beans | Butternut Squash | Mashed | Lemon-Thyme Chicken Jus

JAMISON FARMS LAMB CHOPS
Butternut | Parsnip | Roasted Beet | Greens | Lamb Jus | Citrus Herb Oil

STUFFED COLD WATER LOBSTER TAIL
Crab | Asparagus | Roasted Squash | Carrot | Citrus Butter Sauce

SWEET ENDINGS

STRAWBERRY MILLE FEUILLE
Pastry Crème | Phyllo | Candied Almonds

CHAMOMILE CRÈME BRULÉE
Pistachio Tuile | Spiced Pistachios

DULCE DE LECHE CHEESECAKE
Praline | Passionfruit Coulis

FLOURLESS CHOCOLATE CAKE
Sour Cherry Compote | Whipped Cream

\$169 ADULTS | NOT INCLUSIVE OF TAX OR GRATUITY
DOMESTIC BEER, WINE & SPARKLING WINE COMPLIMENTARY DURING DINNER
AN 18% SERVICE CHARGE WILL BE ADDED FOR PARTIES OF 8 OR MORE