

# new year's eve menu

OPEN SEATING – RESERVATIONS REQUIRED

\$70 PER PERSON

(gf) gluten free (v) vegetarian

## APPETIZERS

(choice of one)

Roasted red pepper and winter vegetable corn chowder  
with basil and black pepper crème (gf) (v)

OR

Phyllo-wrapped baked Camembert with apple-rosemary chutney, honey pecans,  
and a cherry-balsamic reduction, served with an artisan baguette (v)

OR

Avocado, beet, and sugared grapefruit arugula salad  
with creamy maple and grainy mustard dressing (gf) (v)

## MAINS

(choice of one)

Grilled ribeye with root beer-espresso glaze,  
served with garlic-tarragon whipped potatoes, and local vegetables (gf)

OR

Pan-seared salmon served with  
brown butter squash risotto and fresh herbs (gf)

OR

Chicken supreme stuffed with mushroom duxelles, walnuts, and goat cheese,  
served with sweet potato-parsnip hash (gf)

## DESSERT

Spiced eggnog crème brûlée with  
chocolate-dipped ginger snaps (gf option)

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MAVOR'S