

New years eve menu 2015

1st Course

Beef Carpaccio

Portabella, Fresh Mozzarella, Crispy Shallots, Mustard Apple Cider Vinaigrette

Strawberry Brie Bruschetta

Balsamic Reduction, Baby Greens, Basil

Mojave Shrimp

Bacon Jalapeno Wrapped Shrimp, Corn Salsa, Mojave BBQ Sauce

Smoked Cheddar and Chorizo Tequenos

Avocado Sauce, Jalapeno & Onion Relish, Chipotle Drizzle

2nd Course

Lobster Cobb Salad

Chilled Lobster, Bacon, Egg, Bleu Cheese Crumble, Avocado, Tomato, Greens,
Balsamic Basil Vinaigrette

158 Main Seafood Chowder

Clams, Shrimp, Salmon,

Forest Mushroom Bisque

Shitake, Portabella and Button Mushrooms, Cream

Pear and Gorgonzola

Poached Pears, Braised Red Cabbage, Gorgonzola, Candied Pecans, Baby
Greens, Balsamic Dressing

3rd Course

Lobster Bolognese

Lobster Meat, Tomato, Cognac Cream Sauce, Fettuccine

Duck Two Way

Confit Of Duck Leg, Pan Seared Breast, Roasted Fingerling Potato, Haricot
Verts, Raspberry Demi

Portabella Wellington

Grilled Portabella, Tomato, Zucchini, Eggplant, Red Onion Wrapped in Puff Pastry
with a Broccoli Sauce, Red Pepper Coulis, Rice Pilaf

Filet Mignon

Grilled Filet, Roasted Fingerling Potato, Haricot Verts, Bordelaise Demi, Tabacco
Onions

Chicken Roulade

Chicken Breast with Cream Cheese, Cheddar Cheese, Ham, Apple, Mash Potato,
Haricot Verts, Raspberry Demi

Dessert

Chocolate Decadence Cake

Hazelnut Crème Burlee

Fruit Tart

\$58.00 per person Reservations Required

644-8100