

NEW YEAR'S EVE 2023



December 31, 2022 • 4:00 p.m. - 9:00 p.m.
\$59 pre fixe menu (Choice of appetizer & entree with dessert)
or also available à la carte

APPETIZERS

BEEF CARPACCIO \$15

Wasabi Aioli, Micro Mustard Greens, Ponzu Vinaigrette, Crispy Wontons

JUMBO LUMP CRAB CAKE \$18

Grain Mustard Butter Sauce, Minced Chives

ENTRÉES

FILET MIGNON MEDALLIONS \$39

Truffle Demi Glaze, Parmesan Tuile, Asparagus, Fingerling Potatoes

PAN SEARED SCALLOPS \$34

Root Vegetable-Lobster "Risotto", Fine Herbes

DESSERT

DARK CHOCOLATE MOUSSE \$10

Whipped Cream, Raspberry Sauce

CELEBRATORY COCKTAILS

J CUVÉE BRUT CHAMPAGNE \$20/GLASS -\$90/BOTTLE

Lively Bubbles and Hints of Lemon, Notes of Apple, Cranberry, Ginger

STRAWBERRY KISS \$11

Strawberry Vodka & Lemon Juice - Topped with Champagne

GETTING BERRY NUTTY \$12

Bourbon, Chambord, Hazelnut, Bitters

★ ★ ★
**BLACK POWDER
TAVERN**