New Year’s Eve Four-Course Prix Fixe Menu

First
— Shared Appetizer —
     Crab Cheesecake
         pecan crust | crab meat | meunière sauce
— or —
     Blistered Shishido Peppers
         burrata cheese | citrus sesame lime vinaigrette | black sea salt

Second
     Carolina Stew
         country ham | black-eyed peas | collards
— or —
     Field Greens
         shaved radish | diced apple | gorgonzola | pepitas | Champagne vinaigrette

Intermezzo
     blood orange sorbet | Prosecco

Third
     Prime Sirloin Steak
         sweet potato gnocchi | broccoli rabe | sage brown butter sauce
— or —
     Pork Ribeye
         ginger parsnip puree | seared wild mushrooms | aronia berry BBQ sauce
— or —
     Your choice: Sea Scallops or King Oyster Mushroom “Scallops” (V)
         eggplant caponata | spinach garlic orzo pasta

Fourth
     Pear Tartlett (GFO)
         poached red wine pears | pastry cream | mint whipped cream
— or —
     Coconut Panna Cotta (GFO)
         berry compote | white chocolate crunch crumble
— or —
     Chocolate Mousse
         cocoa lace | chocolate covered espresso bean

$75 per person, tax and gratuity not included. Include the New Year’s Eve celebration with music from Dueling Pianos for an additional $50 per person. Entertainment begins at 9:30 P.M.
Reservations required. Please call 402-873-8740.

Dec 31 2020
5:00 P.M.–9:00 P.M.