

DEC 31 2020

5:00 P.M.—9:00 P.M.

# New Year's Eve

## 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.

*Timbers*

AT LIED LODGE