New Year's Eve

STARTER

SOUP OR SALAD

Carrot Ginger Bisque (V, GF) $5

Spinach, mixed greens, walnuts, dried cranberries, garbanzo beans (V, GF) $6

MAIN

STUFFED PORTABELLA $15

Two portabella caps stuffed with Boar's Head London Broil, sauteed shallot, peppers and spinach, gruyere cheese, wild rice and drizzled with a bechamel sauce

*Vegetarian option made with extra spinach and peppers

DESSERT

CHOCOLATE PEANUT BUTTER MOUSSE $6

Chocolate and peanut butter layered mousse topped with fresh raspberries (V, GF)

Three course meal $23