

The Blockade Runner Beach Resort
~ New Years Eve ~

Each course paired with a glass of champagne

Menu

Micro-Greens

with Tomato and Cucumber Gremolata and White Balsamic Spray
and Grape Seed Oil

Conde de Subriat Cava/Spain

Smoked Bacon Wrapped Day Boat Scallops

with Tender Melted Baby Leeks and a Tomato and Goat Cheese Fondue

Kriter Rose/France

Peppercorn Seared New Zealand Lamb Chop

paired with a Sweet Potato Bread Pudding and Black Currant Glace

Argyle Brut/Oregon

Jumbo Lump Crab Cake

with Preserved Lemon Risotto, and Brandy Lobster Foam

Luna Argenta Proseco/Italy

Dry Aged Petit Filet Mignon

with Roasted Oyster Mushrooms, Potato Sauce and Merlot Reduction

Bollinger Cuvee/France

Double Chocolate Pate

with Raspberry Coulis and Vanilla Tuille

Wilson Creek Almond Champagne

\$100 PER PERSON PLUS TAX AND GRATUITY