

New Year's Eve Menu

2019

FOUR
COURSE MEAL
4 PM - 11 PM

\$ **69**^{*}
Per
Person

*Includes a Bottle of Our "Wine of the Month" for Every Two People***

FIRST COURSE

Filet Rossini
*Seared Medallion of Beef Topped with
Black Truffle Pâté and Madeira Sauce*

Seafood Celebration
Grilled Shrimp on Crostini, Lump Crab Taco, Lobster Bisque

Frog Legs
Floured, Deep Fried and Served with a Provencal Sauce

Chilled Shrimp Cocktail
With Cocktail & Marie Louise Rose Sauces

SECOND COURSE

Oyster Rockefeller Soup

Peppered Pear and Spinach Salad
With Warm Balsamic and Bacon Vinaigrette Goat Cheese Crostini

Chilled Asparagus, Endive and Heirloom Tomato Salad
With Saffron Creamed Vinaigrette

All Entrées Served with Your Choice of Chateau or Yukon Gold Creamed Potato & Baby Carrots

FOURTH COURSE

Crème Brulee Trio
Classical, Strawberry & Chocolate flavored

Warm Center Truffle Cake
Under Pulled Sugar Cage and Raspberry Crème Anglaise

Black Cherry Parfait
A Chocolate Cup with Chocolate Cake, Marinated Bing Cherries, Black Cherry Ice Cream and Whipped Cream

Tea or Coffee

SILVERADO

STEAK HOUSE

Please alert your server to any food allergies or dietary concerns prior to ordering.

Regular Menu Not Available.

*Not including tax or gratuity
**Must be 21 years of age or above