

# NEW YEAR'S EVE 2018

## *First Course*

### **SOUPS 6**

Lobster Bisque  
Mulligatawny (GF)  
Beet and Potato (V)

### **SALADS 8**

**RED CABBAGE, CARROT AND KALE** (V) (GF)  
Vegan Citrus Dressing

### **BABY BLUE SALAD** (V)

Baby Greens | Blue Cheese Crumbles | Oranges | Strawberries | Pecans | Balsamic Dressing

### **BISTRO TOSSED SALAD**

Arugula | Spinach | Tomato | English Cucumber  
Chopped Bacon | Feta Cheese | Champagne Dijon Dressing

## *Main Course*

### **HOUSE SMOKED APPLEWOOD BACON** (GF) **30** **WRAPPED FILET MIGNON**

Sautéed Mushrooms | Truffle Butter | Garlic Whipped Potatoes

### **PAN ROASTED SEA BASS 28**

Caramelized Lemon Sauce | Parmesan Garlic Orzo | Baby Spinach

### **CENTER-CUT BONE-IN PORK CHOP 28**

Makers Mark Bourbon and Molasses Glaze | Potato Gratin | Braised Bok Choy

### **GARLIC AND ROSEMARY "BRICKED" CHICKEN HALF** (GF) **26**

Mashed Sweet Potatoes | Cauliflower

### **RICOTTA AND SWEET POTATO CANNELLONI** (V) **24**

Braised Winter Greens | Sun-Dried Tomato Pesto

## *Dessert 8*

Amarena Cherry Cheesecake  
Godiva Chocolate Truffle Cake  
Champagne Mousse (GF)

## *Includes Champagne Toast*

### **EXECUTIVE CHEF - BILL APICERNO, CEC, MCFE**

The consumption of raw and undercooked meats,  
fish & eggs may increase your risk of food-borne illness.

**Reservations Recommended. Call 860-560-7757 or [InfinityHall.com](http://InfinityHall.com)**