






## New Year's Eve Menu

**PRIX FIXE**  
**\$75 per person**

### First Plates (choose one)

**HARVEST CHOP SALAD**   | *roasted squash, apples, dried cranberries, bacon, pecans, goat cheese, maple vinaigrette*

**LOBSTER BISQUE**  | *charred tomato, garlic, lemon zest, chive crème fraiche*


**ASIAGO PHYLLO ASPARAGUS** | *lemon tarragon hollandaise*


**BAKED BRIE** | *cranberry, honeycrisp apple, toasted pecans, maple bourbon caramel, crostini*

### In Between

**MICHIGAN CHERRY SORBET**   | *fresh berries, mint*

### Big Plates (choose one)

**FILET MIGNON\***  | *center-cut USDA choice, crab hollandaise, whipped truffle potato, charred broccolini*

**SEA BASS**  | *roasted heirloom tomato butter, saffron risotto, roasted spinach & pepper medley*

**DUCK BREAST**  | *shiitake polenta, grilled heirloom carrots, honeycrisp Grand Marnier reduction*

**SWEET PEA RAVIOLI** | *marscapone, roasted garlic & tomato, asparagus, pecorino Romano, mushroom sage sauce*

### Desserts (choose one)

**SALTED CARAMEL CRÈME BRULEE** | *house whipped cream, fresh berries*

**RASPBERRY CHAMBORD CHEESECAKE** | *Chambord drizzle, champagne raspberry*

**CHOCOLATE MOUSSE**  | *pistachio brittle, fresh berries*

Reservations required, 888.581.9891

Serving from 5pm to 11pm

\*May be cooked to order. The consumption of raw or undercooked meats, seafood, and poultry may increase the risk of food-borne illness. Deep-fried items may contain trace allergens. Please tell your server of any known food allergies.

 Peak Performance item

 Gluten-free item