

Glüwein Reception

please choose one from each category...

starters

Bisque of Lobster

crème fraiche and imported sherry

Jumbo Shrimp Cocktail

dual sauces ; cocktail sauce and creole horseradish

Bratwurst Sausage Stuffed Mushroom Caps

melted cheese and burgundy sauce

Swiss Rösti

topped with our tomato marmalade, double smoked bacon and melted gruyere cheese

Schwäbische Mautaschen / Ravioli

light beef bouillon

salads

Woodland Mushroom Salad

infused balsamic vinegar and imported truffle oil

~OR~

Artisan Wedge Lettuce

creamy gorgonzola dressing and double smoked bacon

~ intermezzo ~ citrus sorbet

entrees

rosemary fingerling potatoes and market fresh vegetable medley

Petite Filet and Fried Lobster Tail

béarnaise sauce and drawn butter

Charbroiled Dry Aged New York Strip Sirloin “café de paris”

compound herb butter

Char Grilled Veal Chop

forest mushrooms & cognac cream sauce

Maine Lobster Thermidor

lobster & mushroom in a cream sauce topped with sauce hollandaise

Free Range “Curry” Chicken Breast

With fried pineapple and banana & basmati rice

New Year Chocolate Fantasy Dessert

\$75.00 / per person *excluding tax and gratuity*

add \$30.00/per person for wine pairings with each course

Kurt's
BISTRO

NEW YEAR'S EVE