

# New Year's Eve Dinner

December 31, 2018

Plantation Room 6pm

*Please join us for an exquisite dinner prepared by  
Chef Quintin and his culinary team and still have time to go  
attend your New Year's Traditions.*

## Amuse Bouche

Chef Quintin's Surprise Creation

## Soup Course

She Crab Bisque

## Salad Course

Arcadian Blend Garden Fresh Greens

Fried Goat Cheese Orbs

Caramelized Sliced Pears

Heirloom Carrots & Tomatoes  
with Champagne Vinaigrette

## Intermezzo

Lime Sorbet with Mint Berry Reduction

## Main Course

8oz Steak au Poivre

Surmounted with Cognac Thyme Bechamel

Roasted Black Garlic Peruvian Purple Duchess Potatoes

Sautéed Fennel Spinach

## Dessert

Bananas Foster

Served with a Petite Eggnog Torte

Cost per Person 60++  
Reservations are Required  
229-436-6501

