

The
Granite
NEW YEARS EVE

\$45
Four Course Meal

\$35
Three Course Meal
soup, entrée, dessert

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Soups

Butternut Squash
with Truffle cream and Cajun pecans

French Onion Soup
hints of marsala with croutons and provolone

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Appetizers

Gravlax Rose
*cured salmon with baguette crisps
herb cream cheese, shaved red onions and capers*

Hearts of Romaine Caesar Salad

House Garden Salad
greens, cucumber, grape tomatoes, carrot, red onion and truffle Dijon vinaigrette

Shrimp Cocktail
with horseradish sauce and lemon

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Entrées

Prime Rib
with caramelized onion mashed potatoes and seasonal vegetables

Seared Pork Tenderloin
with truffle pavé potato and apple Jack Daniels chutney

Blackened Halibut
with jasmín rice, mango asian slaw and wasabi citrus cream

Stuffed Chicken Supreme
*stuffed with spinach, sun dried tomatoes and feta
served with caramelized onions mashed potatoes and basil cream*

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Dessert Duo

Belgian Chocolate Mousse & **Crème Brûlée**
with Grand Marnier berry compote *with Baileys white chocolate*