

# CHAR

## New Year's Eve

3 Course \$60<sup>++</sup>

### Course 1: Choose One

#### Soup of The Evening

Refer to server

#### \*Mixed Green Salad

Mixed Baby Greens, Sliced Radishes, Grape Tomatoes, Chopped Red Onion w/ Sherry Mustard Vinaigrette

#### \*Roasted Beet & Arugula Salad

Creamy goat cheese, green apples, and candied walnuts with a Red Wine Vinaigrette

#### CHAR-Grilled Octopus

Farro, Red Watercress & Roasted Tomato Salad with a Thyme-Roasted Garlic Vinaigrette

#### \*Chili-Garlic Crispy Shrimp

Rice Floured & Flash Fried w/ Green Onions, Sliced Radish & Cilantro Tossed in Sriracha Aioli

#### \*Sea Salt Roasted Cauliflower

Garlic, Lemon, Mint, Parsley & Capers

### Course 2: Choose One

#### \*Pan Roasted Crystal Valley Farms Half Chicken

Whipped Potatoes & Haricots Verts with a Natural Jus

#### \*Hanger Steak Frites

10 oz. C.A.B. Steak, Parmesan-Truffle Fries w/ Red Wine Sauce

#### \*Zucchini Linguine<sup>(vegetarian)</sup>

Zucchini Strands Sautéed in Olive Oil, w/ Fresh Garlic-Tomato Sauce, Topped w/ House Made Ricotta Cheese

#### Lobster Ravioli

With Shrimp, Champagne Truffle Cream Sauce

#### \*Pan Seared Filet of Bronzino

Maitake Mushrooms, Fingerling Potatoes & Wilted Arugula w/ a Black Garlic Broth

#### \*12oz. Grilled New York Strip

Garlic Sliced Potatoes, Grilled Asparagus, Red Wine Reduction & Topped w/ Shallot Marmalade

#### Horseradish Crusted Scottish Salmon

Cauliflower Puree, Wilted Kale, Grain Mustard Sauce

### Course 3: Choose One

#### \*Lemon-Vanilla Panna Cotta

Raspberry Coulis, Fresh Mint & Black Pepper Syrup

#### \*Warm Chocolate Cake

Bailey's Irish Creme Anglaise w/ Espresso Chip Iced Cream

#### \*Fresh Mixed Berries

Homemade Whipped Cream

*Please discuss any food allergies that you may have with server, manager or chef.  
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.*