



NEW YEAR'S EVE

CARVING STATION

smoked sea salt & thyme-crusting top round with rolls and horseradish

GARDE MANGER

artisanal charcuterie & cheese board, grapes, berries, flatbread crackers
lake superior smoked whitefish display
specialty salad bar with crisp greens, fresh vegetables, & homemade dressings
sliced fruit & berry display
ciabatta rolls with whipped traverse cherry butter

ENTRÉES

french-cut chicken breast, cornbread & mushroom stuffing, sage & absinthe velouté
lobster & pork belly cavatappi, smoked gouda mornay, basil leaves, parmesan gratin
bacon-wrapped pork tenderloin, bourbon-glazed peaches & balsamic
roasted garlic & herb smashed potatoes
grilled asparagus & sweet peppers

SEAFOOD STATION

cajun peel-and-eat shrimp with horseradish chili cocktail sauce
steamed snow crab legs with clarified butter
gulf coast half-shell oysters with cucumber mignonette

DESSERT STATION

variety of mousse parfaits
red velvet cupcakes, cream cheese frosting
praline new york cheesecake with tart cherry sauce
resolution chocolate tortes
caramel apple cookies
strawberry rhubarb crisp

Adults \$40 • Kids 7-12 \$18 • Kids 6 & under \$11

Serving from 5pm to 11pm in the Wild Tomato
Reservations recommended, 888.581.9891