

Thistle Pub & Grille

New Year's Eve Menu

PRIX FIXE
\$65 per person

First Plates (choose one)

ARUGULA & GOAT CHEESE | *dried cranberry, toasted walnut, hardwood smoked bacon, dark cherry balsamic*

LOBSTER BISQUE | *roasted garlic, fire-roasted tomatoes, basil crema*

TOMATO BURRATA | *heirloom tomatoes, basil pesto, ciabatta crostini, balsamic, olive oil*

In Between

MEYER LEMON SORBET   | *smooth single scoop, fresh strawberries & mint*

Big Plates (choose one)

MANHATTAN* | *center-cut strip loin, herb butter, roasted trumpet mushrooms, bordelaise, marbled mashed potatoes*

DIVER SCALLOPS | *blood orange beurre blanc, charred lemon, Great Northern puree*

CHICKEN FLORENTINE | *slow-roasted Otto's airline chicken, sautéed baby spinach, asiago cream, roasted red pepper coulis, marbled mashed potatoes*

BEET RAVIOLI | *roasted red beets, goat cheese, wild mushrooms, heirloom tomatoes, roasted walnuts, asiago cream*

Desserts (choose one)

DARK CHERRY CRÈME BRULÉE  | *caramelized top, whipped cream*

CHOCOLATE TORTE  | *fresh strawberries, raspberry coulis*

Reservations required, 888.581.9891

*May be cooked to order. The consumption of raw or undercooked meats, seafood, and poultry may increase the risk of food-borne illness. Deep-fried items may contain trace allergens. Please tell your server of any known food allergies.

 Peak Performance item

 Gluten-free item