

New Year's Eve Dinner Dec 31, 2017

4 Course Dinner

*\$47 per person
\$70 per person for Wine Pairing
Reservations Required
2 Seatings 5pm-7:30pm*

1st Course - Appetizers – Choice

*Stuffed Mushrooms
Mozz sticks
Margarita Wings*

2nd Course – Salad - Choice

*Wedge Salad with Blue Cheese Dressing
topped with Bacon & Eggs
Romaine Salad with Apples and Walnut
Roasted Garlic Soup*

3rd Course – Entrée – Choice

*12 oz Prime Rib with Au Jus
8 oz Prime Rib & Surf – scallops or shrimp
12 oz Ribeye
8 oz Ribeye & Surf
16 oz N.Y. Strip
12 oz N.Y. Strip & Surf*

All Above Served with Satin Potatoes and Roasted Mixed Vegetables

*Parmesan Chicken with Shitake Mushroom
and Spinach Cream Sauce*

*Golden Dover Sole with Lump Crab Meat
and Meyer Lemon Hollandaise
Served with Asparagus and Basmati Rice*

4th Course – Dessert – Choice

*Crème Brulee
Chocolate Triple Layer Cake
Champagne Berry Sabayon*

J · FIRES'
MARKET BISTRO