

# *Wine Cellar*

## NEW YEARS EVE

### APPETIZER

#### **Pear & Prosciutto Salad 20**

mixed greens, pear, crispy fried prosciutto, blue cheese crumble

#### **Scallop Ceviche 22**

NL scallops, tomato, lemon, pickled celery, red onion served with tortilla chips

#### **Herbed Escargot & Mushroom Skewers 18**

topped with parmesan and parsley  
served with herb butter & toasted baguette

#### **Beetroot Carpaccio 17**

beetroot, whipped goat cheese, balsamic reduction & pistachio dukkha

#### **Lobster and Corn Chowder 22**

corn, leeks, Italian sausage, butter poached NL lobster in a rich broth

### ENTREE

#### **7oz Beef Tenderloin 57**

char broiled, topped with a crab bearnaise

#### **Black Cod 34**

crispy skin black cod, bok choy, ginger & miso mushroom broth

#### **14oz Bone in Prime Rib 58**

char grilled, with confit shitake mushroom, asparagus & bordelaise sauce

#### **Salmon 35**

cajun blackened salmon, finished with fire roasted red pepper, jalapeno,  
pineapple, parsley & green onion salsa

served with choice of baked, roasted red, or garlic mashed potato  
vegetable du jour  
house made sliced italiano bread

#### **Butter Chicken Mac & Cheese 30**

char grilled Tandoori chicken, rich cream sauce,  
cavatappi pasta, cheddar cheese curds