

## New Year's Eve Buffet

## December 31, 2021

The Red Rooster 5:30pm – 9:00pm \$90<sup>++</sup> Per Person/\$40<sup>++</sup> Per Child 12 & Under

In celebration of New Year's Eve, culinary traditions from around the globe have inspired our evening's dinner buffet menu. May it bring prosperity, fortune, and good luck to you in the coming year.

## Lucky Starters

"Good Luck" Lentil Soup Sweet Potatoes, Carrots, Butternut Squash, Vegetable Broth

"Best Wishes" Artisan Bread Display

"Lady Luck" Baby Greens Salad Orange Supremes, Grapes, Honey Crisp Apples, Candied Hazelnuts, Cider Vinaigrette

"Many Blessings" Roasted Asparagus Salad Pomegranate Vinaigrette

"Bring Me Fortune" Shaved Cabbage & Apple Salad

"New Year's Resolution" Jewels of the Sea Oysters on the Half Shell with Champagne Sabayon, Spicy Cocktail Shrimp, Crab Claws, Cocktail Sauce

## **Celebratory Entrées**

"Prosperous Pork" Ragout House Made Sausage, Fresh Gnocchi, Grated Romano Cheese

Asian Steak & "Long Life" Noodle Bowl Hot Ginger Broth, Shaved Sirloin, Soba Noodles, Crispy Vegetables

> "Moving Forward" Pan Roasted Striped Bass "Southern Favor" Hoppin' John,

White Wine Butter Sauce

"A New Horizon" Sea Scallop Pasta

Bowtie Pasta, Seared Sea Scallops, Baby Spinach, Fennel Crema

"The First Footing" Roasted Rack of Lamb Chef Action Station

"Making a Mint" Chimichurri

"The Ball Drop" Beef Tenderloin Medallions Potato Coins, Morel Mushroom Sauce

The Dessert Buffet is included & will be served in the Rockefeller Room.