



*Some Kind of Wonderful...*

## NEW YEARS EVE DINNER

### STARTERS

*Pistachio Dip with House-made Crackers*

*Roasted Pistachios, pumpkin seeds, garlic and scallions form this delicious spread*

*Seared Dry Scallops with Pork Belly and Cilantro Oil*

*Pan seared Atlantic scallops on a pork belly cube*

### SALAD

*Granny Smith and Manchego with "Naked Olive" Dressing*

*Baby romaine greens serve as a bed for this tart and crunchy salad.*

### SOUP

*Buddy Lou's Famous Cream of Crab*

*Delicious lump crab in a delicious cream base*

### ENTREES

*Pomegranate and Fennel Glazed Rack of Lamb*

*Served with pan drippings and potato gnocchi, and apple-bacon Brussel sprouts*

*House-Smoked Prime Rib of Beef*

*King Cut Served with Hasselback Sweet Potatoes and horseradish sauce*

*"Some Kind of Wonderful" Halibut*

*Pan seared halibut with John Ellison's own "Some Kind of Wonderful" spice. Served with Coconut Rice and Honey glazed carrots*

### DESSERTS

*Champagne Cake*

*Filled with Strawberry-Champagne Preserves*

*New York Style Cheesecake*

*Topped with a brandied cherry sauce*

