

# *New Year's Menu*

Available Friday December 31st  
Delivery is available.

## ***Chateaubriand (for 1)***

Our signature rare beef tenderloin encircled by creamy piped potatoes and garnished with baby vegetables, served with Béarnaise sauce.

**\$22<sup>99</sup>** (per person)

## ***Prawns in Sherry Lobster Cream Sauce***

Two extra-large, luscious prawns sauteed and presented on a bed of linguine  
Enrobed in a delicate Sherry lobster cream sauce, accented with tarragon  
and sprinkled with tomato confetti

**\$22<sup>99</sup>** per person

## ***New Year's Salad***

A mix of field greens, toasted pine nuts, grapes and Parmesan shavings  
dressed in our festive Champagne Vinaigrette.

**\$3<sup>75</sup>** per person

## ***Steamed Asparagus***

**\$4<sup>00</sup>** per person

## ***Midnight Mousse Cakes***

An individual chocolate cake layered with chocolate mousse and topped with a luxurious  
dark chocolate ganache

**\$5<sup>00</sup>** each

***Gourmet to Go***  
Creative. Distinctive. Impressive.

**314.205.1151**

Need a special breakfast for new Year's morning? Please ask for recommendations.

***(All food ordered and not picked up New Year's Eve will be charged in full)***