

CHOPPERS LANDING  
12 . 31 . 2018  
**NEW YEAR'S EVE DINNER**

**- TO START -**

Arugula salad

*Goat cheese, caramelized pecans and balsamic reduction*  
or

Seared scallops

*Cream leeks and mushrooms*

**- APPETIZER -**

Chili garlic prawns

*Chili butter, tomato concasse and grilled bread*  
or

Beef carpaccio

*Thin sliced beef, shaved parmesan, sea salt and extra virgin olive oil*

**- MAIN COURSE -**

Hand carved prime rib with rosemary infused jus

*Roasted baby potatoes, maple glazed root vegetables*  
or

Cajun halibut

*Sweet potato mash and grilled asparagus*  
or

Lemon spinach risotto

*Shaved parmesan and extra virgin olive oil*

**- DESSERT -**

Chocolate explosion

*Vanilla bean ice cream and whipped cream*

*Menu is subject to change. Please let us know if you have any dietary requirements.*