

THE LANDMARK

RESTAURANT

New Year's Four Course Dinner

December 31, 2017

Chef's Amuse Bouche

Hickory smoked quail salad with baby beet greens.

Soup

Brandy Spiked Lobster Bisque with Prawns and Osetra Caviar

Choice of Salad

Spinach and Frisee Salad

Candied Sweet Potatoes, Pancetta Crisp, Fresh Grapes, Roasted Heirloom Carrots and Chili Dijon Vinaigrette

Arcadian Green Salad

Pomegranate Pearls, Chili Glazed Walnuts, Crispy Shallots, Caramelized Red Pears

Double Cream Farmer's Cheese and Green Apple Greek Yogurt Dressing

Choice of Entree

Dry Aged Angus Beef Tenderloin

Roasted Beet Puree, Ancho Brown Butter Pomme Frites

Herb Roasted Halibut Fillet

Sweet Pea Shoot Risotto, Gulf Shrimp and Blue Crab Relish, Basil Lemon Cream

Mesquite Smoked Lamb Loin

Butternut Squash Mousse, Black Cherry Gastrique

Choice of Dessert

Triple Chocolate Mousse

Crushed Macarons, Tart Cherry Glaze

Pistachio Crème Brulee

White Chocolate and Chambord Berries

\$85 per person - does not include gratuity and sales tax

Includes Champagne Toast



WARWICK

MELROSE - DALLAS