



# JETTY

BAR & GRILLE

## NEW YEAR'S EVE DINNER

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### THREE COURSES

COMPLIMENTARY GLASS OF CHAMPAGNE OR SPARKLING CIDER

\$58 PER PERSON

5:00PM - 10:00PM

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### STARTERS

#### Kusshi Oysters

champagne sabayon, chive

### ENTREES

*choose one*

#### Filet Mignon

truffle mashed potatoes, roasted mushrooms, demi-glace

#### Poached Lobster Tail

parsnip puree, caramelized baby fennel  
roasted radish, fennel-baby herb salad

#### Goat Cheese Agnolotti

celeriac puree, kale-pumpkin seed pesto  
brown butter, fried sage

### DESSERT

#### French 75

lemon chiffon cake, champagne ice cream, candied lavender

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A 22% taxable service charge will be added to parties of 8 or more. 100% of the service charge will be distributed to service personnel. \*Consuming raw or undercooked meats, shellfish seafood poultry, or eggs may increase your risk of food borne illness.