

ASPEN GRILLE

NEW YEAR'S EVE 2021

STARTER

Colossal Shrimp Cocktail

House Made Cocktail Sauce

U-10 New Bedford Scallops & Foie Gras Snow

Parsnip Puree & Pomegranate Gastrique

Elk Tenderloin Carpaccio

Spice Rubbed, Blackberry Balsamic Glaze, Shaved Parmesan, Truffle Mustard Aioli

Kumamoto Oysters On the ½ Shell

Prosecco Mignonette

SALAD

Wedge or Caesar Salad

ENTREE

8 oz. Center Cut, U.S.D.A. Prime Filet Mignon

Haricot Vert, Roasted Garlic Whipped Potatoes

Add Oscar \$15

Chilean Sea Bass

Ginger Scented Jasmine Rice, Haricot Vert, Lobster Brandy Cream

Surf & Turf

8 oz. Cold Water Lobster Tail, 6 oz. Center Cut, U.S.D.A. Prime Filet Mignon, Hollandaise

Venison Osso Bucco

Roasted Root vegetables, Drunken Goat Cheese Grits,

Red Wine Braising Jus, Herb Gremolata

DESSERT

Shared Dessert & Champagne Toast

Menu may not be split or combined with any other offers, discounts, coupons, or gift cards

Subject to change based on availability.

Please, no substitutions

\$129.00++ per person