

NEW YEAR'S EVE 2025

SEASONS RESTAURANT

AMUSE-BOUCHE

Warm bruschetta, roma tomato, basil, garlic, feta

SOUP & SALAD

Wild mushroom en brodo, cheese straws, puff
pastry

Boston bibb lettuce, poached pear, goat
cheese, walnuts, apple cider vinaigrette

CHOICE OF ENTREE

Certified Angus filet mignon, portobello mushroom,
spinach red wine demi glace

Salmon, spinach & mascarpone in filo pastry, pink
peppercorn sauce

Rack of lamb with a fine herb crust, port wine,
balsamic, demi glace reduction

All served with fresh vegetables & croquette potato

DESSERT PLATTER PER TABLE

Bite size sweets and treats to indulge

\$175 per couple
Book your reservation today!