

Firesides

GRILL

New Year's Eve

WEDNESDAY, DECEMBER 31 | 5PM - 10PM

Starters & Salads

FRENCH ONION & GRUYÈRE SOUP | \$11

Velvety onion broth, toasted baguette and a crown of melted Gruyère cheese

ARTISAN-SMOKED SALMON CROSTINI | \$15

Baguette crostini, herbed mascarpone, red onion, baby greens

**MAPLE-BOURBON GLAZED PORK BELLY
BURNT ENDS | \$17**

Caramelized pork belly, sweet-savory glaze, baby greens

**WINTER ORCHARD SALAD WITH
CANDIED PECANS | \$14**

Fuji apples, crumbled feta cheese, mixed greens, candied pecans, dried cranberries and champagne vinaigrette

Entrées

FILET MIGNON & SHRIMP | \$48

Bacon-wrapped filet mignon, bourbon toasted pecan compound butter & butter-poached Gulf shrimp, Boursin mashed potatoes, roasted bacon Brussels sprouts

SMOKED PORK TENDERLOIN MEDALLIONS | \$28

Applewood-smoked pork tenderloin, creamy peppercorn sauce, almond rice and seasonal roasted vegetables

MAPLE-BOURBON GLAZED CHICKEN | \$28

Roasted chicken quarter, sweet-savory glaze, Boursin mashed potatoes, roasted Brussels sprouts, candied pecans

SALMON WITH CHAMPAGNE BEURRE BLANC | \$32

Pan-seared salmon, champagne beurre blanc, crispy fried shallots, almond rice, seasonal roasted vegetables

Desserts

CHAMPAGNE PANNA COTTA | \$12

Vanilla bean, mixed berry coulis, pistachio wafer

BAKED ALASKA | \$12

Vanilla sponge cake, chocolate ice cream, golden meringue