



New Year's Eve Dinner

\$45/Person (Does not include tax or gratuity)

Includes a glass of Champagne

Bread with Champagne Honey Butter

Course I

House salad – Romaine, spring mix, tomato, cucumber, onion,
croutons, mozzarella and provolone cheese

Your choice of dressing – ranch, Caesar, red wine vinaigrette or
Mayfair

Course II

Home grown blackberry sorbet

Course III

Choice of

12-ounce slow roasted prime rib – served with au jus and horseradish
mousse

Or

Whole lobster with drawn butter

Served with seasonal vegetables and your choice of starch – baked
potato, twice baked potato, scalloped potatoes or polenta

Course IV

Choice of

Apple cheesecake with apple cider caramel

Or

Velvet chocolate ganache with raspberry sauce

Reservations are required and available from 5p-9p

Call the winery for reservations – 636-586-2777