

New Year's Eve 2022

ARCADIA BLUFFS

SOUTH COURSE RESTAURANT

Cheers!

Course One - Salads

Arcadian Orchard

Sliced Apples, Shaved Goat Cheese, Dried Cherries, Toasted Almonds, and Spinach Drizzled with Smoked Balsamic Vinaigrette

Classic Caesar

Heirloom Cherry Tomatoes, Marinated Artichokes, Shaved Parmesan, Croutons, and Romaine Tossed with Caesar Dressing

Ahi Tuna Salad

Thinly Sliced Carrots, Red Bell Peppers, Red Onions, Sesame Seeds, and Shaved Napa Cabbage Tossed with Sesame Vinaigrette

Course Two - Small Plates

Roasted Garlic & Goat Cheese

Goat Cheese Encrusted with Toasted Pumpkin Seeds and Dates Topped with Warm Garlic Oil Served with Toasted Crostinis

Crab Duo

Steamed King Crab Leg Served with Drawn Butter Along with a Maryland Style Crab Cake Served with Lemon Saffron Aioli

Lamb Lollies

Seared Lamb Lollipop Served with Roasted Parsnip Purée and Local Cherry Demi Glace

Course Three - Entrées

Woodland Duck

Pastrami Spiced Duck Breast, Pumpkin Risotto and Roasted Root Vegetables Topped with Blackberry Orange Gastrique

12oz. Ribeye Au Poivre

Chargrilled Ribeye Served with Truffle Mashed Potatoes and Sautéed Brown Butter Green Beans

Grouper

Seasoned Rice Flour Dusted, Pan Seared Grouper, Spiced Jasmine Rice and Wilted Spinach Topped with Orange Fennel Butter

Course Four - Desserts

Chocolate Lava Cake

Fluffy and Decadent Chocolate Cake with a Molten Lava Chocolate Center Served with Housemade Cherry Bourbon Ice Cream

Tiramisù

Coffee Soaked Ladyfingers Layered with Delicately Sweetened Whipped Cream and Creamy Mascarpone Dusted with Cocoa Powder

Cranberry Almond Bread Pudding

Spiced Egg Custard Poured Over Roughly Sliced Bread Pieces Filled with Cranberries and Almonds Baked Until Golden Topped with White Chocolate Crème Anglaise