

# NEW YEARS EVE at the HALEY MANSION

Four Courses: Soup or Salad, Appetizer, Entree Dessert, Champagne Toast  
6:00 - 10:00 pm • \$125/ couple (excluding tax & gratuity)

## WELCOME PLATTER

Cheese and Fruit with Nuts, Crackers and Jams

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## SOUP *(Choose 1)*

Sherry Lobster Bisque • Tuscan Kale and White Bean

— or —

## SALAD *(Choose 1)*

Chocolate Goat Cheese, Fresh Raspberries, Candied Walnuts  
Over Mixed Greens with a Prosecco Vinaigrette

Pancetta Crisps, Sweet Cream Brie Cheese, Caramelized Fresh Figs  
Over Baby Arugula Green with a Port Wine Reduction Dressing

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## APPETIZERS *(Choose 1)*

Shrimp Roulade - Cold Water Shrimp with Roasted Red Tomatoes, Asparagus and Ricotta Cheese  
Wrapped in a Fresh Pasta Sheet with a Panko Crumb Crust and Basil Vinaigrette

Portobello Stack – Layered with Eggplant, Vine Ripe Tomato, Vadalia Onion and  
Fresh Mozzarella Cheese Served with a Bordelaise Sauce and Balsamic Glaze

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## ENTREES *(Choose 1)*

### LAMB OUSSO BUCO

*Tender, Falling Off the Bone Australian Lamb Shank Braised in Port Wine and Fresh Squeezed Pomegranate Juice  
Served with a Mint Marmalade, Wild Rice, Broccoli Rabe and Roasted Butternut Squash*

### HALIBUT FILET

*Pressed in Fresh Herbs and Pan Seared in a Lemon Sea Salt Butter Topped with Sweet Lump Crab Stuffed  
Long Stemmed Artichoke Hearts Over Braised Fennel Risotto*

### SURF-N-TURF

*Choice Cut Angus Sirloin Strip Grilled Over an Open Fire Topped with Blackened Portobello Mushrooms and Fried Leeks  
Over Truffle Mashed Potatoes Accompanied by Grilled Cold Water Lobster Tail with Fresh Dill and Caper Beuree Blanc*

### MAPLE LEAF FARMS DUCK

*Seasoned Tender Duck Breast, Pan Seared Topped with a Black Currant and Poached Apple Broth,  
Presented Over Butternut Ravioli with Baby Carrots and Sweet Pepper Drops*

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## DESSERTS *(Choose 1)*

Champagne Strawberry Cheese Cake

Flourless Chocolate Tort with a Warm Fig and Chestnut Chutney

Sea Salt and Chocolate Truffle Gelato with a Warm Caramel Crisp Topping