

5 COURSE DINNER WITH
WINE* & CHAMPAGNE



SYMPHONY'S

AT THE WINERY

NEW YEARS EVE 2011

One choice per course

Appetizer Course

Porcini, Crimini & Shitake
Mushroom Cigars

Sea Scallops Wrapped
in Applewood Bacon

Soup Course

Lobster Bisque laced
with aged Crème Sherry

Roasted Red Pepper
& Smoked Gouda Bisque

Salad Course

Mixed field greens with diced granny smith apple
and Symphony wine vinaigrette.

Suggested wine: Pinot Grigio, Chardonnay

Main Course

FILET MIGNON WITH RED WINE SAUCE / 59

Flame grilled Prime tenderloin, Yukon gold potato mashers, broccoli with hollandaise sauce.

Suggested wine: Merlot, Syrah, Cabernet Sauvignon

ROASTED CHICKEN / 49

Roasted airline breast, parmesan risotto, grilled asparagus, Oyster mushrooms, sherry jus, truffle oil.

Suggested wine: Chardonnay, Viognier, Merlot, Pinot Noir

STEAK & LOBSTER / 79

Prime Filet Mignon, Australian Lobster Tail, Yukon gold potato mashers, grilled asparagus spears.

Suggested wine: Syrah, Merlot, Pinot Noir

PAN ROASTED HALIBUT NEPTUNE / 59

Sautéed Halibut topped with scallops, shrimp, sherry lobster sauce with rice pilaf, sautéed vegetables.

Suggested wine: Chardonnay, Symphony, Burgundy

OSSO BUCCO / 59

Veal shank slow braised in red wine reduction, served with parmesan risotto, sautéed vegetables.

Suggested wine: Merlot, Syrah, Cabernet Sauvignon

TOURNEDOS ST. JAMES / 69

Filet medallions, crab stuffed mushroom, shrimp, lobster sauce, Yukon gold potato mashers, sautéed vegetables.

Suggested wine: Merlot, Pinot Noir, Burgundy, Viognier

SHRIMP FETTUCINI / 49

Sautéed shrimp, pancetta, parmesan cheese tossed in fettuccini & a tomato wine sauce

Suggested wine: Viognier, Symphony, Chardonnay

Dessert Course

Chocolate Mousse
in a Rainbow Tulip Cup

Raspberry White
Chocolate Cheese Bar

*One glass of wine for guest over 21 included | Gratuity & sales tax not included
18% gratuity added to all parties of 8 or more | Menu is subject to change without notice.