



NEW YEAR'S EVE AT THE PRESERVE

december 31st 2024 | 5-8pm

STARTERS CHOICE OF SOUP OR SALAD:

lobster bisque \$10

poached pear salad \$14

mixed greens, white wine poached pears, toasted almonds, blue cheese, roasted pear vinaigrette

SEAFOOD SPECIALS

oysters on the half shell \$24

served with red wine mignonette sauce

shrimp cocktail \$19

5 jumbo shrimp, traditional cocktail sauce, grilled lemon

MAIN COURSE FEATURES

filet oscar \$52

beef filet mignon topped with fresh crab, bearnaise sauce, whipped yukon potato, sauteed heirloom carrots

stuffed chicken roulade \$40

stuffed redbird chicken breast, 600 day prosciutto, gruyere cheese, rosemary roasted red potatoes, garlic sauteed broccolini

osso bucco \$44

white marble farms slow braised pork shank, tomato demi glace, rosemary roasted red potatoes, garlic sauteed broccolini

housemade pappardelle \$32

pappardelle pasta, portobello mushroom, creamy porcini mushroom sauce, herb gremolata

DECADENT DESSERTS

chocolate mousse trifle \$12

fresh berries, biscotti originali

crème brulee \$12



RESERVATIONS
RECOMMENDED
520.825.3028