

South Pole

MID WINTER DINNER EXTRAVAGANZA

HAND-PASSED HORS D'OEUVRES FROM 6-7 PM
SERVED PLATED DINNER BEGINNING AT 7:00 PM

APPETIZERS

SMOKED DUCK BREAST
With a Jack Daniels infused fruit chutney

STEAMED LOBSTER TAILS
Sweet corn cake and lemon butter

SOUP AND/OR SALAD

SOUTH POLE BOUILLABAISE
Shrimp and scallops simmered in a saffron-tomato broth

GRILLED ASPARAGUS SALAD
With Basil vinaigrette,
roasted red peppers, blue cheese and spiced walnuts

ENTREES

CHICKEN ROULADE
Stuffed with sun-dried tomatoes and goat cheese
accompanied by a button mushroom Marsala sauce

GRILLED SALMON
With tarragon beurre blanc (white butter sauce)

BEEF WELLINGTON
Wrapped in shiitake mushroom duxelle and puff pastry

CHICKEN FRIED STEAK
Special Requests

All Entrees served with Garlic-chive mashed potatoes or Wild rice pilaf
And Green beans Almandine or Steamed broccoli

DESSERTS

Mike Hole's Kiwi Vanilla Custard Squares

Dark Chocolate Decadence

...and a glass of champagne to toast!