

HAPPY NEW YEAR



APPETIZERS

Blackened Beef Fondu with Blistered Grape Tomatoes, Toasted Baguette • 18

Goat Cheese Stuffed Dates wrapped in Prosciutto, Balsamic Glaze • 16

Shrimp Cocktail with Sauce Louis & Cocktail Sauce, Fresh Lemon • 22

Whipped Brie & Fig Bruschetta with Honey, Thyme • 14

Highland Springs House Salad • 9 half

Classic Caesar Salad • 9 half

French Onion Soup • 7 cup

ENTRÉES

6 oz. Filet Mignon with Truffle & Celeriac Puree, Fondant Potatoes, Thyme & Red Wine Reduction, Buttered Asparagus Tips • 46

Pan Seared Stone Bass with Morel Mushroom Cream, Chive Oil, Broccolini, Roasted Leek Risotto • 42

Crab-Stuffed Jumbo Shrimp wrapped in Prosciutto, Creole Butter, Sautéed Spinach, Roasted Pepper Grits • 32

Porterhouse Pork Chop with Apple Cider & Whole Grain Mustard Glaze, Sautéed Swiss Chard and Roasted Apples, Mashed Potatoes • 38

Braised Short Rib Pot Roast, Whipped Potatoes, Baby Carrots, Brussels Sprouts, Braising Jus • 39

DESSERT

Flourless Chocolate Cake with Peppermint Bark, Whipped Ganache, Poached Cherries • 12

Strawberry & Champagne Cake with White Chocolate, Vanilla Mousse, Macerated Strawberries, Strawberry Puree, Meringue Crunch • 12

Bruleed Cheesecake with Egg Nog Cream, Toasted Pistachios, Brown Butter Tuille • 12