

# A SWEET AND SAVORY NEW YEARS EVE!!

*Come and enjoy an Elegant 4 course meal*  
*MAKE YOUR RESERVATIONS NOW 910-256-0115*

## A FORMAL NEW YEARS EVE DINNER

**Seating times from 430pm until 10pm; Reservations required**

We're dressing up for the night (literally) with all servers in black and white, table cloths, linen napkins, candles, flowers, etc., to complement our chefs' magical touch.

### ***Price for all 4 courses shown with Third Course***

***A \$5/person discount for reservations at 5:30pm or earlier or 9:00pm or later***  
*The regular menus will NOT be available although we will offer a limited children's menu*

***Begin your meal with our traditional French baguette (as good as any in Paris) baked fresh in our hearth oven and served with herb and garlic infused extra virgin olive oil and/or whipped butter.***

### **First Course (select one)**

- Korean bbq beef shoulder satay with sesame and scallions
- Guinness battered thick cut onion rings with balsamic honey mustard
- Black-eyed pea hummus, with marinated veg and house made grilled pita
- Duck wings in black pepper confit crispy with a blueberry ginger BBQ

### **Second Course (select one)**

- Lobster mac and cheese
- Crispy confit duck salad tossed in arugula and spinach with grilled red onion slice, beets, candied walnuts and goat cheese with a cherry balsamic vinaigrette
- House cold smoked salmon carpaccio, caper dill crema, arugula, red onion, and rye toast points
- Bacon wrapped scallops over mix greens with a cranberry chipotle sauce

### **Third Course (select one)**

- Cider brined pork shoulder braised with a sweet onion and apple glaze, braised mix greens and white field peas and country ham \$34
- Skirt steak matambre, stuffed with garlic, egg, cilantro, olives, and peppers. Smashed crispy potato and sweet chimichurri \$39
- Half rack of lamb rosemary crusted, with mashed sweet potato, purple brussels sprouts, sundried tomato and a blackberry demi \$45
- Stuffed airline chicken, with boursin, mushrooms, prosciutto, on top of creamed spinach and artichokes and linguini \$35
- Surf and turf, NY strip with butter poached Monkfish braised greens and black-eyed peas \$43
- Eggplant lasagna with beet marinara, seasoned vegetables, ricotta, and topped with mix of mozzarella, goat cheese, and gouda \$32

### **Fourth Course (select one)**

- Salted Caramel Chocolate Torte
- Tuxedo Cheesecake
- Lemon Crème Brule
- Banana Foster Cheesecake Bars with a Caramel Rum Frosting

*Sweet and Savory~1611 Pavilion Place~Wilmington, NC 28403~910-256-0115*  
[www.Sweetnsavory.cafe](http://www.Sweetnsavory.cafe)