

EVENT MENU : DECEMBER 31, \$65 PER PERSON

# CELEBRATE **NEW YEARS EVE**

WITH CYRANO'S CAFÉ & ERIN BODE

## COURSE 1 - SHARED APPETIZER PLATTER INCLUDES

### HUMMUS

PITA CHIPS, CUCUMBER, CARROT, RED PEPPER, CHERRY TOMATOES

### CHILLED POACHED SHRIMP <sup>2 PER PERSON</sup>

WITH ROASTED GREEN CHILI, LIME AND AVOCADO MAYO

### EXOTIC MUSHROOM & BRIE PHYLLO STRUDEL

## COURSE 2 - SELECT A SALAD

### BABY ICEBERG WEDGE

BACON, BLEU CHEESE, CHERRY  
TOMATO, HARD COOKED EGG,  
BUTTERMILK RANCH DRESSING

OR

### HOUSE SALAD

MIXED GREENS, ASIAGO CHEESE,  
CUCUMBER, RED ONION, CHERRY  
TOMATO, BALSAMIC VINAIGRETTE

## COURSE 3 - SELECT AN ENTREE

### BEEF TENDERLOIN STEAK

BEARNAISE BUTTER, BORDELAISE SAUCE,  
GARLIC MASHED POTATOES, ROASTED BROCCOLI

### PAN SEARED SCOTTISH SALMON FILET

THREE MUSTARD BALSAMIC HERB GLAZE,  
GARLIC MASHED POTATOES, ROASTED BROCCOLI

### CHICKEN BREAST ROULADE

FILLED WITH SPINACH, PROVOLONE, MOZZARELLA, VOLPI  
PROSCIUTTO SERVED OVER LINGUINE WITH BLISTERED GRAPE  
TOMATOES AND ZUCCHINI NOODLES IN A LEMON-CAPER SAUCE

### PESTO LINGUINE

WITH ZUCCHINI NOODLE, ARTICHOKE AND BLISTERED GRAPE TOMATOES  
VEGETARIAN. CAN ADD SHRIMP UPON REQUEST.

## OPTIONAL ADD-ONS

DESSERT: \$8 - BREAD PUDDING, CHOCOLATE CAKE, CARROT CAKE, PECAN PIE

BOTTLED COCKTAILS: \$8

WINE OR SPARKLING WINE BY THE BOTTLE: \$20

CALL 314-963-3232 FOR TICKETS