

# NEW YEAR'S EVE DINNER

## SOUPS & SALADS

### LOBSTER BISQUE

Velvety bisque of butter-poached lobster • Cognac cream • aromatic herbs • chive oil • 12

### TABOR HOUSE SALAD

Local greens • Michigan apples • heirloom tomatoes • red onion • candied walnuts • crumbled Gorgonzola • toasted walnut apple vinaigrette • Small 11 / Large 16

### PICKLED BEET TOWER

Michigan beets • Dolce gorgonzola • candied walnuts • white wine poached pears • balsamic glaze • 20

## SMALL PLATES

### BANG BANG SHRIMP

Gulf shrimp • bang bang sauce • Anson Mills Carolina smoked Gouda grit cake • green onion • 22

### LOBSTER RAVIOLI

Cold water lobster tail ravioli • sweet cream vodka tomato sauce • Calabrian chili oil • 32

### DUCK LEG CONFIT

Maple Leaf Farms duck • orange, fennel, & arugula salad • pomegranate gastrique • hot honey • 26

### BREAD BOARD

Roasted garlic and rosemary focaccia • whipped feta cream cheese spread • 12

### PRIME FILET MIGNON TARTLET

Flaky pastry shell with prime filet mignon • caramelized onion jam • blistered heirloom tomato • blue cheese mousse • gold dust • 29

### BURRATA AND SWEET POTATO

Balsamic-roasted sweet potato fondant • Michigan beets • burrata • pistachio pesto • 20

## ENTREÉS

Add Lobster Tail 20

### TOMAHAWK RIBEYE

40oz Tomahawk bone-in ribeye for two • duck fat roasted potatoes • roasted Brussels sprouts • sun-dried tomato pesto • black peppercorn brandy cream sauce • 125

 SYRAH

### HALIBUT

Seared halibut • saffron leek risotto • roasted carrots • charred broccolini • fennel pollen butter • 49

 PINOT BLANC

### BRAISED ELK RACK

Slow-braised elk rack in Classic Demi-Red and herb-infused broth • parsnip purée • roasted root vegetables • fingerling potatoes • Round Barn Berrien Ridge Whiskey demi-glace • 52

 MERLOT

### ALASKAN KING CRAB & PRIME FILET

King crab legs • 6oz prime filet mignon • garlic mashed potatoes • seasonal vegetables • bearnaise sauce • 96

 PINOT NOIR

### PRIME FILET

Center-cut prime filet • Anson Mills Carolina smoked gouda grit cake • seasonal vegetables • red wine demi-glace. • 59 Add Lobster Tail 20

 SANGIOVESE

### CHILEAN SEA BASS

Pistachio crust • coconut cream beurre blanc • roasted fingerling potatoes • haricot verts • chive oil • 52

 RIESLING

### RASPBERRY CHICKEN

Our classic raspberry chicken • garlic mashed potatoes • seasonal vegetables • 34

 DEMI-RED

### BUTTER-POACHED LOBSTER RIGATONI

Butter-poached Maine lobster • rigatoni glazed in roasted butternut squash mascarpone cream • crispy guanciale • toasted pepitas • Parmigiano-Reggiano • sage oil • 49

 CHARDONNAY

## COCKTAIL SPECIALS

All of our cocktails are made with Round Barn Distillery spirits

### THE RUBY RESOLUTION

DiVine™ Vodka • ginger syrup • cranberry simple syrup • lime juice • Brut Rosé • 12

### CITRUS GLOW SPRITZ

269 Gin • Grand Mark • rambutan • lemon juice • 16

### PEPPERMINT BARK ESPRESSO MARTINI

DiVine™ Vodka • Peppermint Bark Cream • espresso • 12



WINE PAIRINGS



VEGETARIAN OPTION



GLUTEN-FREE

Our menu has been thoughtfully curated to ensure the best dining experience. We kindly ask that no substitutions be made.

3.00 Plate Sharing Fee (Max 2 plates) Ask your server about splittable items. | Checks may be split a maximum of 2 ways. Gratuity will automatically be added for groups of 8 or more. Food Allergies? We are happy to make modifications when possible. | Consuming undercooked meats or eggs may increase your risk of foodborne illness.