

MENU NYE@MFA 2019

ALL INCLUSIVE GUESTS: Garden Cocktail Hour & Marly Room Dinner

Passed Hors D'oeuvres

Herbed Chevre Stuffed Fig

Dried Figs Stuffed with Herbed Chevre, Drizzled with Lavender Honey

Duck and Apricot Purses

Tender Duck, Apricot Preserves and a Brandy Reduction in a Phyllo Beggars Purse

PLUS

Antipasto Display

Prosciutto, Sopressatta, Genoa Salami, Provolone, Grilled Vegetables, Marinated Mushrooms and Artichokes, Italian Olives Assortment, Marinated Bocconcini and Grape Tomato Salad, Aged Balsamic Vinegar, Extra Virgin Olive Oil, and Grissini

Salad Course

Belgian Endive and Frisée Salad

Belgian Endive and Frisée with Tart Cherries, Herbed Goat Cheese, Candied Pecans and a Roasted Pear Vinaigrette

Plated Dinner Selections

Choice 1:

Herbed Beef Tenderloin

With a Horseradish Gratin and Port Demi-Glace
Whipped Scallion Yukon Gold Potato
Caramelized Winter Vegetables

Choice 2:

Prosciutto Crusted Chilean Seabass

Whipped Scallion Yukon Gold Potato
Caramelized Winter Vegetables

PARTY ONLY GUESTS plus ALL-INCLUSIVE GUESTS: Dessert Dance Party

Dessert Station

Matcha Green Tea & White Chocolate Mousse Shooters, Colorful Dark Chocolate Brownie Bites, Petite Blood Orange Crème Brûlée, Mini Pistachio & Raspberry Cannoli, Blueberry & Lemon Tartlets, and Assorted French Macarons

Savory Station

Manchego, Brie, Fontina, Tillamook Cheddar, Lavash, Gourmet Crackers, Rosemary Flatbreads, Fig Paste, Dried Apricots, Grapes and Strawberries; Market-Fresh Vegetable Vases with Roasted Red Pepper Dip; Lemon-Pomegranate Chickpea Dip Served with Crispy Pita Chips

Cafe a la Carte - A Gourmet Coffee Experience

Professional Barista serving Espresso, Cappuccino, Mochachino; Macchiato and Cafe con Leche prepared to order with Regular, Skim and Almond/Soy Milk, Sweeteners, Cinnamon, Vanilla, Chocolate, Hazelnut, Amaretto, Caramel and Irish Crème Flavors.