

2021

H A P P Y N E W Y E A R

Choose one item from each course

Course One

Housemade Black Eye Pea Fritter

served with a garlic aioli

Atlantic Shrimp Cocktail

served with a housemade cocktail sauce

House Salad

served with a housemade white balsamic vinaigrette

Caesar Salad

served with a housemade caesar dressing

Course Two

Stuffed Florentine Chicken Breast

chicken breast stuffed with sundried tomatoes, spinach, and cream cheese on a bed of spaghetti

Lago Mar Prime Rib Forestiare

brussels sprouts, potatoes, carrots, mushrooms, truffle butter, red wine demi glacé

Honey Green Tea Glazed Salmon

served on a bed of wilted spinach and glazed sweet potatoes

Course Three

Churro Ice-Cream Sundae

Caramel Apple Pie

served with vanilla ice cream

Creme Brulee

served with macerated berries

Blue Lagoon Bar & Grill