

Vanessie Restaurant
NEW YEAR'S EVE DINNER MENU
December 31st, 2023
6:00pm – 8:00pm

4 - Course Price Fixe - \$120
Entertainment & Champaign Toast included
Wine pairing \$40
Wine by the glass - \$13

Soup

Chicken Tortilla

Black Bean Jalapeño

Wine Pairing (Sauvignon Blanc, San Simeon, Paso Robles or Rioja, El Coto, Spain)

Salad

Roasted Beet & Goat Cheese

Blue Cheese n Bacon Wedge

Wine Pairing (Sauvignon Blanc, San Simeon, or Louis Jadot Rose, France)

Entrée

Shrimp Fettuccini Alfredo

Pan seared shrimp in house Fettuccini Alfredo pasta cream sauce

Wine Pairing (Micheal David Chardonnay, Lodi California or Louis Jadot Rose, France)

Beef Tenderloin

Tender cut of beef tenderloin, mashed potatoes, and broccoli

Wine Pairing (Franciscan Estate Cabernet Sauvignon, California)

Pan Roasted Tilapia

In lemon butter, caper sauce served with Spanish yellow rice & calabasitas (squash)

Wine Pairing ((Sauvignon Blanc, San Simeon, Paso Robles)

Colossal Pork Shank

double bone slow roasted pork shank, mashed potatoes gravy, asparagus

Wine Pairing (Rioja, El Coto, Spain)

Vanessie Holiday Salad

Mixed greens with roasted watermelon, grilled pineapple, fresh strawberries, blueberries n red Chile honey bacon (optional protein: shrimp or chicken)

Wine Pairing (Louis Jadot Rose, France)

Desert

Flan

Almond Torte

Brownie Sundae

Banana Cream Pie

Wine Pairing (Château Roûmieu Sauternes, Fonseca Porto, Germain Robin Grappa or Baileys/Kahlúa/ Frangelico w/coffee)