

NEW YEARS EVE MENU – REFLECTIONS RESTAURANT
RESERVATIONS REQUIRED – 727-461-3222 EXT. 144
12/31/09 – SERVED 5PM-10PM

Soup Course:
New England Clam Chowder

Choice of (1) Appetizer:
Chilled Seafood Cocktail with Brandy Citrus Sauce
Or
Bibb Lettuce, Radicchio and Arugala Salad with Marinated Baby Beets, Grilled Gala Apples, Maytag Blue Cheese and Papaya, Poppy Seed Dressing

Choice of (1) Entrée:
Surf & Turf Featuring a Choice of Seared Scallops or Sauteed Shrimp Paired with Petite Filet Mignon*
Or
Center Cut Tuna Loin Encrusted with Coriander and Black Sesame Seeds. Cooked Medium Rare (or to your liking) with Wasabi and Soy Sauce*
Or
French Cut Chicken Breast Stuffed with Tri-Color Orzo, Dried Fruit and Nuts with a Merlot Demi Sauce

*All Entrees Served with Chef's Selection of Potato and Fresh Vegetables and Bread Service

Chocolate Tuxedo Bombe

@\$49++/person

Kids menu available from your server

COASTERS BAR

Live entertainment (Jacqui and Jonathan Miller – A Duo Act Performing Hits Spanning Five Decades) – 8:30pm-12:30am
Party Favors and Champagne Toast at Midnight
Live Viewing of NYC/Times Square