



2021 New Years Eve 4 Courses \$75pp+

+22% gratuity & tax added to final bill

Appetizers for the Table

***Alaskan King Crab Sushi Roll \$10 *Cheese & Charcuterie Plate \$15**

Starters \$10

Sous Vide Short Rib Flatbread

four roses bourbon onion jam & blue cheese

Lobster & King Crab Martini

cucumbers, wasabi peas & ginger soy reduction

1st Course

***Bourbon Sweet Potato Soup (df/gf)**

crispy bacon, candied pecans & black eyed peas

Lobster Bisque

sherry chantilly

***Classic Ceasar Salad**

with a parmesan crisp

Goat Cheese Panna Cotta Salad

baby arugula, bacon & heirloom tomato

***New Years Chopped Salad**

romaine, kale, cranberries, candied pecans, garbonzo beans, bleu cheese, carrots & house french dressing

2nd Course-

Intermezzo Blood Orange & Tamarind

3rd Course – Entrée

***Sous Vide Prime Rib & Alaskan King Crab 3 day “sous vide” prime rib, mashed yukon gold & au jus**

***Duet Sous Vide “Prime” Flat Iron & Shrimp Yukon mashed potatoes & Chanterelle mushroom cream**

Lobster Picatta 6 oz South African lobster tail, lemon scented matzo dumplings & basil beurre blanc

Jumbo Shrimp & Scallops Carbonara house-made ricotta gnocchi, cream, garlic & 65°C egg

***“Super Prime” New York Strip sous vide beef short rib sarladaise potatoes & cognac sause**

***Seared Chilean Seabass creamed spinach, saffron basmati rice & lemon butter sauce**

Beef Tenderloin Au Poivre 8oz sautéed slice beef tenderloin, chanterelle cream & crispy potatoes

South African Lobster Tail...\$20 or Jumbo Sea Scallop...\$6 (added to entrée)

4th Course – Dessert

Tuxedo S’mores Cake

Triple chocolate brownie, house-made marshmallow, white & dark chocolate mousse, ganache & dulce de leche

Goey Butter Cake

with vanilla ice cream

***French Vanilla Crème Brulèe**

traditional with crispy sugar topping

Warm Almond Financier Cake

house-made pear ice cream & candied pecans

Optional Wine Pairing \$35 pp (4oz each)

(on arrival) 2015 El Cep Brut, Sparkling Cava Gelida Gran Reserva (WS#76 of year)

White Wines (choose one)

2017 Pieropan, La Rocca Soave Classico, Garanega

2018 Orin Swift, Blank Stare, Sauvignon Blanc, Russian River

2018 Flowers, Chardonnay, Sonoma Coast

Red Wines (choose one)

2019 Austin Hope, Cabernet Sauvignon, Paso Robles

2019 Chappellet, Mountain Cuvee, Proprietor’s Blend

2012 Carlos Serre, Gran Reserve, Rioja, Spain

Chefusion

Eclectic Cuisine & Lounge

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www.chefusion.com