

Shula's New Year's Eve 2011

Saturday, December 31, 2011

Prix-Fixe Dinner

Appetizer (2nd Seating)

Terrine of Foie Gras

Port Wine Reduction, Petit Micro Arugula Salad, Brioche Toast

Sautéed Maryland Jumbo Lump Crab Cake

Salad

Caesar Salad

Romaine Lettuce, Rustic Croutons & Creamy Parmesan-Peppercorn Dressing

Wedge Salad

Iceberg Lettuce Wedge, Vine-Ripe Tomato, Gorgonzola Cheese, Green Onion, Bacon & Blue Cheese Dressing

Entrées

SHULA CUT Filet Mignon

Roasted Root Vegetable Puree, Wild Mushrooms, Béarnaise Sauce

Sautéed Red Snapper Fillet

Mini Risotto Croquettes, Garlic Sautéed Spinach & Buerre Rouge

Classic Prime Rib of Beef Au Jus

Yorkshire Pudding & Balsamic Grilled Asparagus

Ashley Farms French Cut Chicken Breast

Aged White Cheddar & Horseradish Mashed Potatoes, Broccoli Rabe, Green Peppercorn Sauce

Desserts

New Year's Eve Allegro

Layered Chocolate Mousse, Praline & Crème Brule with Espresso Chocolate Sauce & Fresh Berries

New York Cheesecake

Whipped Cream & Raspberry Coulis

Warm Apple Blossom

Vanilla Ice Cream & Caramel Sauce

Prior to 7:00pm – 3 Course Menu \$99 per person

After 8:00 p.m. - 4 Course Menu \$175 per person

Children 12 years and younger are half price for first seating only

Price excludes 8.875% NY Tax and 20% gratuity

270 West 43rd Street | Westin New York at Times Square | (212) 201-2776

