



WINNA'S
KITCHEN

New Year's Eve

DINNER

AMUSE BOUCHE

2nd Course

ROSEMARY BREAD | SHALLOT BUTTER

3rd Course

BEEF BASTED CARROT | SPICED RICOTTA

4th Course

SEAFOOD BISQUE | FONDANT POTATO | LITTLE NECK CLAMS

5th Course

LITTLE GEMS LETTUCE | APPLE | CANDIED LEMON | COASTAL CHEDDAR

6th Course

FILET MIGNON | DUO OF SAUCES | ROOT VEGETABLE GRATIN

7th Course

HAZELNUT CHOCOLATE AND MARSHMALLOW BREAD PUDDING

\$100 per person | Reservations Required | Limited Seating

843.945.8181