

# New Year's Eve

## AT BRAVO!

The BRAVO! New Year's Eve celebration is known as a very exclusive and intimate evening. The creative cuisine of BRAVO! Chef/Owner Dan Blumenthal and Chef Louis LaRose will once again be featured via an outstanding 6-course prix fixe menu including:

### AMUSE

**FINGERLING POTATO SALAD WITH BUTTERMILK CRÈME FRAICHE AND CAVIAR**

### ONE

**ROCK SHRIMP BISQUE, CHARCOALED ORGANIC CORN SALSA**

### TWO

**PAN ROASTED "DESERT RANCH" QUAIL BREAST, GRANNY SMITH APPLE SLAW, OVEN ROASTED CIPOLLINI ONION AND WILD BOAR BACON DRIZZLE**

### THREE

**CRISP ROASTED OPAKAPAKA, "MELTED & MASHED" SUNCHOKES, EDAMAME, ROASTED PINEAPPLE, GINGER-PEACH MARMALADE**

### FOUR

**SALAD OF DELTA GREEN ASPARAGUS, MARINATED FENNEL, POACHED GARLIC-ROASTED TOMATO VINAIGRETTE**

### FIVE

**PYRAMID OF DARK VAHLRONA CHOCOLATE AND BLACK CHERRIES, CARAMEL-ORANGE, PISTACHIO BRITTLE**

Two seatings are available: an early @ 6:00 p.m. and a late @ 9:30 p.m.  
The late seating will include complimentary champagne, party favors & indoor fireworks at midnight!

**EARLY SEATING: \$70/PERSON • LATE SEATING: \$90/PERSON**

Liquor and wine are not included in the prix fixe price, but a specially selected five wine flight will be offered for an additional price.

## RESERVE YOUR TABLE TODAY! 601.982.8111

Reservations must be guaranteed with a credit card. 72 hour cancellation policy (no cancellations after Dec. 27th!)  
One week cancellation policy for groups of 8 or more! \$70 per person for the early seating, \$90 per person for the late seating.  
Late seating includes champagne and party favors at midnight!

*The Greg Robinson Trio will "Jazz Things Up"*