

*New Years Eve At The Rome December 31, 2017*

## Appetizer

Butternut \$8

Squash-and-Pecan

Crostini

*With Parmesan Cheese*

Champagne Shrimp \$10

*Broiled With A Champagne  
Butter Sauce*

Terrine de Foies Gras \$20

*House Made Duck Liver Pâte*

## Soup or Salad

Endive, Pear and \$9

Roquefort Salad

*Champagne Dijon Vinagrette,  
Walnuts*

Fresh Fennel & Sweet \$9

Onion Vichyssoise

*House Made Chicken Stock,  
Cold Potato Soup*

Crème Reine \$14

*Lobster, Shrimp, Clams. Our  
Seafood Bisque*

## Main

Mushroom & Leek \$27

Strudel

*Served with Green Bean  
Almondine (Vegetarian)*

Filet Mignon with \$40

Mushroom Red Wine

Demi

*Brown Sugar Glazed Baby  
Carrots and Mashed Potatoes*

Baked Lobster Tail \$50

*10 Oz with Drawn Butter,  
Asparagus with Lemon & Olive  
Oil, and Rice Pilaf*

## Dessert

Lemon Pots de Crème \$9

with Honeyed

Kumquats

Grand Marnier Chocolate \$9

Mousse

Trio of Cheeses \$16

*Drunken Goat, Brie, Roquefort  
with Fig Jam*

*Reservations Required 231-588-7351, [wes@roweinn.com](mailto:wes@roweinn.com)*