

NEW YEAR'S EVE 2012

# PHOENIX DINING AND MUSIC

Join Us as We Ring in the  
New Year!

Fireworks, Champagne Toast at  
Midnight,  
Great Music and a Fabulous  
Four Course Prix Fixe Dinner  
in the Phoenix Room.

Reservations are required and  
can be made by dialing  
207-824-2222

phoenixhouseandwell.com

Seatings Are Available  
beginning at 5 until 11pm

## First Course

(Choose One from Each Course)

### **Seared Ahi Tuna**

*Sushi Grade Ahi Tuna, Pan Seared and Served Rare  
Served with Wakeme, Sriracha Aioli, Sweet Soy, and Pickled Ginger*

### **Champagne Steamed Mussels**

*PEI Mussels, Grilled Lemon, Capers, Steamed in Champagne*

### **Shrimp Cocktail**

*Large Gulf Shrimp Served with Traditional Cocktail sauce and Lemon*

### **Forest Mushroom and Spinach Phyllo**

*Fresh Forest Mushrooms, Blended with Cream Cheese and Herbs and Bundled in Phyllo  
Served Along with a Wilted Spinach, Tomato, Garlic and Feta Phyllo Pocket,*

## Course Two

### **Salad Normandi**

*California Mesclun Mix, Chopped Walnuts, Blue Cheese,  
Bosch Pears and Zinfandel Vinaigrette*

### **Hearts of Romaine**

*Classic Cesar Dressing, Focaccia Cruton, Shaved Parmesan Cheese*

### **Goat Cheese Salad**

*Local Goat Cheese, Fresh Greens, Dried Cranberries, Tuscan Dressing*

## Course Three

### **Grilled Filet Mignon**

*USDA Choice Filet Served with Pomme Frites and Creamed Spinach*

### **Lobster Fettuccini**

*1 ¼ pound Sweet Maine Lobster Meat, Fettuccini, Alfredo Sauce Lightly Seasoned with  
Garlic, Shallots and Pernod. Parmesan Cheese, Fresh Dill*

### **Mediterranean Style Swordfish**

*Seared Ahi Tuna Topped with Sundried Tomatoes, Feta Cheese, Capers, Pesto and  
Kalamata Olives. Served with Wild Mushroom Risotto.*

### **Seared Scallops**

*Maine Sea Scallops, Wilted Chard, Marsala and Shallot Red Wine Sauce  
Served with Sundried Tomato Polenta*

**Vegetarian and Dietary Minded Entrees can be created.  
Please ask your server for details**

## Course Four

Petite NY Style Cheesecake ~ Flourless Chocolate Cake  
Fresh Berry Tartlett

*\$69 per person plus tax and gratuity*

*Includes admission to New Year's Celebration Featuring Music by  
Now Is Now, Champagne Toast at Midnight and Party Favors*

