



wildwood

RESORT & MARINA | GRANVILLE, TENNESSEE

New Year's Eve On Cordell Hull Lake

7 Course Chef Curated Dinner with Wine Pairings

Course One

Tablesides Hors D'oeuvres - Applewood smoked bacon wrapped dates, crostini with brandy peppercorn pate, assorted cheeses

Course Two

Mushroom ragout over a small batched copper kettle parmesan cream fettuccine, topped with toasted pine nuts and fried sage leaves

Course Three

Petite Butter-poached Lobster tail served over Chef's spring pea risotto

Course Four

Palette Cleanser- Berry Acai Sorbet

Course Five

Crispy White Marble Farms Pork Belly medallions over a molasses dijon glaze with a soft boiled egg on brioche toast rounds

Course Six

New Zealand braised lamb shank Osso Bucco on black-eyed peas and roasted rainbow carrots

Course Seven

Chef's Classic Tiramisu

Options

Dinner with tea, soft drinks, coffee \$80 per person

Dinner with House Wine pairings with each course \$120 per person

Dinner with Owners Select Wine with each course \$150 per person

(Prices do not include tax & gratuity | Reservations Required)