

MAIRO

New Year's Eve Dinner Celebration

Saturday, December 31, 2011

Seating from 5pm – 11:30pm

4 Course Dinner with Wine Pairing

Course 1: Jumbo Lump Crab Cake with House Greens Salad,
Salmon Roe & Mint Caper Remoulade

Wine

Course 2: Roasted Artichoke Soup with Toasted Pumpkin Seeds,
Pomegranate Reduction

Wine

Course 3: Grilled Grass-Fed Tenderloin with Stone Ground
Mustard Bordelaise, Baked Lobster Tail with Garlic Butter,
Yukon Gold Potato Puree, Wilted Watercress

Wine

Course 4: Chocolate Velvet Cake with Raspberry Foam and
Key Lime Sauce

Wine

\$49.99 pp ++

Reservations Required (414)225-3270