



NEW YEARS EVE

Friday December 31st 2021

4 p.m. until 10 p.m.

75 per person

CHEFS TASTE

Champagne or Sparkling Cider

FIRST COURSE

Arugula & Almond Salad

Romaine, Pomegranate, Toasted Pine Nuts, Pecorino, Rosemary Vinaigrette

or

Lobster Bisque

Saffron Oil, Shrimp Fritter

SECOND COURSE

Pan Roasted Sword Fish

Butternut Squash, Arugula, Fingerling Potatoes, Brown Butter & Basil

Grilled Filet Mignon

Gratin Potatoes, Baby Carrots, Truffle Cabernet Jus

Seared Duck Breast

Parsnip Puree, Roasted Cippolini Onions, Mashed Potatoes, Sherry Jus

Ricotta & Black Truffle Ravioli

Roasted Mushrooms, Wilted Spinach, White Wine Cream Sauce

Roasted Chicken

Sauteed Root Vegetables, Light Chicken Gravy, Mashed Potatoes

DESSERT

Champagne & Lemon Tart

Toasted Marshmallow, Raspberry Coulis

Warm Chocolate Molten Cake

Whipped Cream, Vanilla Bean Ice Cream

Cranberry & Apple Strudel

Warm Vanilla Crème Anglaise

Complimentary New Years Eve Truffles on Departure