



*New Year's Eve*  
**DINNER** SINCE 1833

APPETIZERS

**Roasted Butternut Squash and Coconut Soup**

locally grown organic squash, coconut milk, ginger and toasted pecans

**Lobster Bisque**

Maine lobster, Cognac, basil and sherry-cream

SALAD

**Field Greens Salad**

baby field greens, Champagne vinaigrette, grapes, dried cranberries,  
roasted walnuts and shaved Vermont grown carrots



## ENTRÉES

### **Beef Wellington**

filet mignon, mushroom duxelles, puff pastry, port wine sauce, white truffle-scented whipped potatoes and haricots verts

### **Roast Cornish Game Hen**

pan-roasted game hen, pomegranate glaze, potato rösti, kumquat jam and broccoli rabe

### **Pan-Seared Black Cod Filet**

wild caught Alaskan Sablefish, pecan-cornbread crust, orange-ginger butter sauce, avocado-crab salad, scallion rice and fresh vegetables

### **New Zealand Rack of Lamb**

with Dijon-herb crust, ratatouille, roasted Vermont fingerling potatoes, balsamic-mint reduction and rosemary oil

### **Porcini and Vermont Cheddar Gnocchi**

Porcini mushroom, Grafton Village Sharp Cheddar and potato Gnocchi sautéed with baby spinach, Shittake mushrooms, roasted cauliflower and leeks; served with a roasted winter squash sauce

## DESSERTS

### **Chocolate Decadence**

flourless chocolate cake, mousse au chocolate, blackberry and caramel sauces, fresh fruit garnish

### **Citrus Crème Brûlée**

served with fresh berries, mango and an orange-ginger cookie

### **Prix Fixe \$59.00 per adult, plus tax and service charge.**

*An 18% service charge will be added to your final food and beverage bill. This service charge will cover all staff involved in making your New Year's Eve celebration special.*

*If you prefer to determine your own service charge, please inform your server.*

*Happy New Year!*

