



New Year's Eve Dinner

Appetizers

Lobster Cappuccino

Maine lobster, Cognac, sherry-cream

Roasted Shrimp

wild white shrimp, black beluga lentils, maple-soy reduction

Sunchoke Bisque

puree of Jerusalem artichokes, fine herbs, American caviar garnish

Duck Rillettes

duck "confit pâté", onion jam, cornichon, grilled baguette

Roasted Butternut Squash Ravioli

ginger-sage butter, toasted pumpkin seeds, Asiago cheese

Salad

Roasted Squash Salad

arugula, roasted local squash, toasted pumpkin seeds, sherry vinaigrette

Entrées

Black Angus Filet Mignon

black trumpet mushrooms, roasted salsify root puree, sweet cipolini onions, smoked red wine sauce

Butter Poached Lobster

poached Maine lobster, toasted black quinoa, Champagne-vanilla sauce, asparagus tips

Pan Roasted Pheasant

herb rubbed Vermont pheasant breast, sweet potato mashed, ginger- pomegranate sauce, heirloom carrots

Dijon Crusted Rack of Lamb

New Zealand lamb, Dijon mustard, fresh herbs, roasted fingerling potatoes, ratatouille, mint demi-glace

Gratin of Butternut Squash Gnocchi

handmade roasted organic Vermont butternut squash gnocchi baked in a béchamel sauce with local apples, walnuts, spinach and gorgonzola cheese

Desserts

Chocolate Decadence

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

Citrus Crème Brûlée

with fresh berries, mango and an orange-ginger cookie

An 18% service charge will be added to your final food and beverage bill.

This service charge covers 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!