



New Year's Eve Dinner

APPETIZERS

BLACK TRUFFLE & GREEN ONION RISOTTO

RED WINE SYRUP & PARMESAN COOKIE

COCONUT SHRIMP

DIJON MUSTARD SAUCE

Roasted Golden Beets

Toasted Pistachios & Harrisa Yogurt

BUTTERNUT SQUASH SOUP

Toasted Pumpkin Seeds Black Pepper Biscotti

Wild Mushroom Ravioli

Truffle & Port

MAINE DIVER SCALLOPS

CAULIFLOWER MOUSSELINE, GOLDEN RAISIN & CAPERS

OYSTERS ROCKERFELLER

PERNOD SPINACH HOLLANDAISE

ENTREES

“CLASSIC” BEEF WELLINGTON

MUSHROOM DUXELLE & SAUCE PERIGOURDINE

Chatham Cod “Piment d’Espelette”

Ratatouille & Chives

Breast of Duckling Clementine Glaze

GINGERED SWEET POTATO & Snow Peas

PAN ROASTED WILD KING SALMON

Ragout of Orzo & Broccoli Rabe Delcabo Tomatoes & Morel Jus

SLOW BRAISED SHORT RIBS OF BEEF

CHILI & ONION CRUST, TRUFFLE POTATO PUREE & CAULIFLOWER

MEDALLIONS OF MILLBROOK VENISON

SPAETZLE & TINY BRUSSELS SPROUTS BLACK PEPPER & CASIS GLAZE

DESSERTS

CHOCOLATE YULE LOG

WARM CHOCOLATE GANACHE & CREME ANGLAISE

APPLE & CRANBERRY COBBLER

VANILLA ICE CREAM

CARROT LAYER CAKE

RUM CRÈME ANGLAISE

“CLASSIC” CRÈME BRULEE

FRESH STRAWBERRIES

Chocolate Timbale

VANILLA CUSTARD

MEYER LEMON TART

Torched Meringue & Fresh Strawberry's

Coffee or Tea

--\$125.00 Dollars--