

2013
New Years Eve Menu

1st Course

Pulled Pork Eggroll

BBQ Braised Pork, Black Beans, Roasted Corn, Avocado Crema

Lobster Crabcake

Habañero Tartar, Meyer Lemon Vinaigrette Greens

Shrimp Cocktail

Smugglers Notch Vodka Bloody Mary Cocktail Sauce

Gyro Nachos

Crispy Naan Bread, Lamb, Lettuce, Tomato, Cucumbers, Black Olives, Red Onion, Feta, Tzatziki

2nd Course

Crispy Calamari Salad

Baby Frisee and Red leaf, Peppadew Peppers, Roasted Garlic Aioli, Balsamic Reduction

Grilled Romaine

White Anchovies, Parmesan Crisp, House Croutons, Garlic Caesar Dressing

Spinach Salad

Bacon, Sundried Cherries, Spicy Almonds, Crispy Goat Cheese, Raspberry Vinaigrette

Seafood Chowder

Bacon Bits, House Croutons

Tomato Bisque

Arborio Rice, Parmesan Crisp

3rd Course

Panko Herbed Crusted Snapper

Smashed Fingerlings, Slow Roasted Roma Tomato, Lemon Thyme Beurre Blanc, Asparagus

Filet Mignon

Fingerling Confit, Garlic Red Swiss Chard, Madeira Demi, Asparagus

Pesto Crusted Lamb Chops

Lamb Ricotta Manicotti, Short Rib Ragout, Aged Asiago, Fried Basil, Haircot Verts

Misty Knoll Chicken

Herb Roasted Breast, Leg Confit Stuffing Soufflé, Coq Au Vin Style, Haircot Verts

Portabella Wellington

Portabella, Tomato, Zucchini, Eggplant, Red Onion Wrapped in Puff Pastry with a Broccoli Sauce, Red Pepper Coulis, Rice Pilaf

Tuna Au Poivre

Grilled Tuna, Three Peppercorn Demi, Smashed Fingerlings, Asparagus

Dessert

Butterscotch Pecan Bread Pudding

Chocolate Bomb

Kahlua Crème Burlee

\$45.00 per person
Reservation Required
802- 644-8100

Kids Menu Available