

New Years Eve 2016

1st Course

Oyster Rockefeller

Spinach, Fontina, Bread Crumbs

Shrimp Cocktail

Smugglers Notch Vodka Bloody Mary Cocktail Sauce

Crab Shooters

Jumbo Lump Crab, Cucumber, Cilantro, Fire Roasted Tomato, Avocado

Filet Crostini

Filet Mignon, Roasted Red Pepper, Goat Cheese, Frizzled onions,

2nd Course

Winter Blue Salad

Blueberries, Grapes, Tomato, Red Onion, Blue Cheese, Lemon Vinaigrette

Mediterranean Tuna Salad

Capers, Olives, Potato, Green Beans, Tomato, Egg, Maple Balsamic Vinaigrette

Lobster Chowder

Lobster Meat, Potato, Corn, Bacon, Cream

French Onion Au Gratin

Served with Gruyere

3rd Course

Filet Mignon

Potato Lasagna, Garlic Red Swiss Chard, Madeira Demi, Asparagus

Duck Two Way

Confit Of Duck Leg, Pan Seared Breast, Roasted Fingerling Potato, Haricots Verts, Raspberry Demi

Cioppino

Clams, Mussels, Shrimp, Cod, Crab, Fennel Tomato Broth

Portabella Wellington

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

Roasted Chicken Breast

Herb Roasted Bone in Chicken Breast, Chicken Leg confit, Cheddar cheese Bacon Mash Potato, Haricots verts, Au Jus

4th course

White Chocolate Raspberry Tiramisu

Butterscotch Crème Brulee

\$58.00 per person — Reservations Required
644-8100