

NEW YEARS EVE MENU
SEATING 1 – 6PM \$65 PER PERSON

CHEF CHRIS' HORS D'OUVERES SELECTION

CITRUS CRAB SALAD CROSTINI WITH CAVIAR
ARTICHOKE FRITTER WITH HARRISSA YOGURT
GOUGERES WITH MORNAY

WATERCRESS SALAD
OR
LOBSTER BISQUE

GRILLED STRIP LOIN WITH GLACED THUMBELINA CARROT AND HAKURI TURNIP, GERMAN
BUTTERBALL POTATO, AND SHALLOT MARMALADE

OR

CONFIT DUCK LEG WITH GARLIC MASH POTATO, ROASTED CARROT, BRAISED ESCAROLE,
PROVENCAL VINAIGRETTE AND SHAVED DUCK PROSCIUTTO

OR

ROASTED SPAGHETTI SQUASH AND WINTER ROOT VEGETABLES OVER CHESTNUT PUREE
WITH BRULEED BOUCHEVRETTE GOAT CHEESE AND BIRCH SYRUP

OR

SEARED ARCTIC CHAR WITH HAZELNUT BUTTER, SHAVED FENNEL, RADISH, MICRO HERB
SALAD WITH MEYER LEMON VINAIGRETTE, AND BLOOD ORANGE

VERMONT CHEESE PLATE
OR
LEMONY SNICKETS CAKE
OR
CHOCOLATE DECADENCE

NEW YEARS EVE MENU
SEATING 2 – 8:30 PM \$95 PER PERSON

CHEF CHRIS' HORS D'OUVERES SELECTION

CITRUS CRAB SALAD CROSTINI WITH CAVIAR
ARTICHOKE FRITTER WITH HARRISSA YOGURT
GOUGERES WITH MORNAY

WATERCRESS SALAD

VADOUVAN CAULIFLOWER BISQUE
OR
LOBSTER BISQUE

MUSHROOM RISOTTO WITH SHAVED BLACK WINTER TRUFFLE

GRILLED STRIP LOIN WITH GLACED THUMBELINA CARROT AND HAKURI TURNIP, GERMAN
BUTTERBALL POTATO, AND SHALLOT MARMALADE

OR

CONFIT DUCK LEG WITH GARLIC MASH POTATO, ROASTED CARROT, BRAISED ESCAROLE,
PROVENÇAL VINAIGRETTE AND SHAVED DUCK PROSCIUTTO

OR

ROASTED SPAGHETTI SQUASH AND WINTER ROOT VEGETABLES OVER CHESTNUT PUREE
WITH BRULEED BOUCHEVRETTE GOAT CHEESE AND BIRCH SYRUP

OR

SEARED ARCTIC CHAR WITH HAZELNUT BUTTER, SHAVED FENNEL, RADISH, MICRO HERB
SALAD WITH MEYER LEMON VINAIGRETTE, AND BLOOD ORANGE

VERMONT CHEESE PLATE

OR

LEMONY SNICKETS CAKE

OR

CHOCOLATE DECADENCE

SERVED WITH PROSECCO TOAST

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SEATING 1 – 6PM \$65 PER PERSON

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ARTICHOKE FRITTER WITH HARRISSA YOGURT
GOUGERES WITH MORNAY

WATERCRESS SALAD
OR
LOBSTER BISQUE

GRILLED STRIP LOIN WITH GLACED THUMBELINA CARROT AND HAKURI TURNIP, GERMAN
BUTTERBALL POTATO, AND SHALLOT MARMALADE

OR

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VERMONT CHEESE PLATE
OR
LEMONY SNICKETS CAKE
OR
CHOCOLATE DECADENCE