

**NEW YEARS EVE MENU**  
**Seating 1 – 6pm \$65 per person**

Vermont Cheese plate featuring the finest local cheeses, local honey, candied walnuts and lavash

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Beet and Arugala Salad with pistachio and goat cheese and a Prosecco vinaigrette

Potato and Leek Bisque served with home made bread

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Osso Bucco Pot Pie

Seared Scallops with rice cake, mushrooms & Bok Choy

Butternut squash risotto brussel sprouts, pumpkin seeds & honey

Confit Duck leg with garlic mash potato, roasted carrot, braised escarole drizzled with lavender honey

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Classic Lemon cake with vanilla butter cream

White Chocolate Cheesecake with winter berry drizzle

Hot Toddy Panacotta

**Reservations can be made online**  
**All reservations must be confirmed with a credit card by December 29th**

## **NEW YEARS EVE MENU**

### **Seating 2 – 8:30pm \$95 per person**

Chef Dustin's Hors D'Ouvres featuring our signature Tuna Poke, Brie Crostini with Fig Jam, Artichoke & Spinach Fried Ravioli

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Beet and Arugala Salad with pistachio and goat cheese and a Prosecco vinaigrette

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Potato and Leek Bisque

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Vermont Cheese plate featuring the finest local cheeses, local honey, candied walnuts and lavash

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Osso Bucco Pot Pie

Seared Scallops with rice cake, mushrooms & Bok Choy

Butternut squash risotto brussel sprouts, pumpkin seeds & honey

Confit Duck leg with garlic mash potato, roasted carrot, braised escarole drizzled with lavender honey

\*\*\*

Classic Lemon cake with vanilla butter cream

White Chocolate Cheesecake with winter berry drizzle

Hot Toddy Panacotta

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Prosecco Toast

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