

# NEW YEAR'S EVE DINNER

MONDAY, DECEMBER 31, 2018

## APPETIZERS

### LOBSTER BISQUE

*Lobster Salad, Fennel Fronds*

### CAPE COD OYSTERS

*Champagne Granita, Horseradish Gremolata, Caviar*

### CHEESE BOARD

*Jasper Hill Cheddar, Brookford Farm Shades of Blue, Boucheron*

*Fig & Dried Fruit, Local Honey, Crostini*

### BLACK PEPPER CRISPY CALAMARI

*Pickled Vegetables, Jalapeno, Cilantro & Scallions, Lime*

### STUFFED DELICATA SQUASH

*Trio of Grains, Herbed Ricotta, Roasted Pepper Coulis*

### VEAL MEATBALLS

*Creamy Polenta, Madeira Oyster Mushroom Sauce, Pecorino Pepato*

## SALADS

### WATERCRESS & RADICCHIO SALAD

*Port Poached Pear, Black Pepper Candied Hazelnuts, Dried Cranberries, Champagne Vinaigrette*

### LITTLE LEAF FARM MESCLUN SALAD

*Shaved Red Onion, Golden Raisins, Apple, Anadama Crouton, Cider Vinaigrette*

EXECUTIVE CHEF TINA VERVILLE

## ENTREES

### GRILLED FILET MIGNON

*Grilled Asparagus, Caramelized Onion Pommes Puree, Herbed Butter, Red Wine Demi-Glace*

### GIANNONE STATLER CHICKEN BREAST

*Braised Collard Greens, Brown Butter Sweet Potato Puree, Glace de Poulet*

### MAINE MUSSEL & SHRIMP PASTA

*House Made Saffron Spaghetti, Chorizo, Spinach, Roasted Pepper, Crushed Tomato Butter, Herbs*

### AUSTRALIAN GRASS-FED LAMB RACK

*Flageolet Beans, Confit Tomato, Petite Carrots, Red Wine Herb Vinaigrette, Red Sorrel*

### PAN ROASTED ICELANDIC COD

*Stewed Green Lentils & Kale, Braised Endive, Winter Citrus Beurre Blanc*

### KING OYSTER MUSHROOM

*Parmesan Winter Vegetable Pave, Watercress & Arugula, Pomegranate*

### MAPLE GLAZED DUROC LONG BONE PORK CHOP

*Anson Mills Farro & Local Mushrooms, Bourbon Apricot Jam, Baby Green Salad*

## DESSERTS

### CHAI TEA SPONGE CAKE

*Honey Anglaise, Rumchata Golden Raisins, Chantilly, Lemon Tuile*

### VANILLA CRÈME BRULÉE

*Sparkling Orange Marmalade, Black & White Shortbread Cookie*

### HIBISCUS & BERRY SORBET

*Pomegranate Seeds, Chambord Glass*

### ESPRESSO TOFFEE CHEESECAKE

*Kahlua Cookie Crust, Chocolate Sauce, Chocolate Covered Espresso Beans, Chantilly*

### STRAWBERRY CHIFFON CAKE

*Chocolate Mousse, Strawberry Prosecco Coulis, Chocolate Covered Strawberry*