



New Year's Eve MENU

AMUSE BOUCHE

Chef's Selection

APPETIZER COURSE

(choice of)

Seared Georges Bank Sea Scallops

Late harvest creamed corn, roasted peppers and chili oil

Smoked Margaret Duck Breast

Fig and cipollini onion compote, chickory greens and port wine reduction

Winter Salad

Arugula and kale greens, cortland apple and bartlett pear, golden raisins, crispy parsnip, beet strands, herb goat cheese, dressed in a champagne vinaigrette

Sweet Five Onion Bisque

American caviar, truffle shavings and crème fraîche

INTERMEZZO

Lemon sorbet, basil tuile

MAIN COURSE

(choice of)

Beef Wellington

Porcini rubbed center cut filet, foie gras pastry, mushroom duxelle, roasted baby vegetables and cabernet demi-glace

Colorado Venison Rack

Pancetta and grits, rainbow chard and huckleberry reduction

Atlantic Halibut

Almond crust, preserved lemon-olive oil and herb farro, haricot verts and leek frizzle

Lobster Napoleon

Vanilla butter poached lobster tail, grilled asparagus, chili spiced spaghetti squash, puff pastry and lobster coral beurre blanc

Vegetarian Entrée upon request

DESSERT COURSE

(choice of)

Raspberry Chocolate Ganache Torte

fresh berries, whipped cream

Fresh Fruit Tart

shortbread crust, pastry cream and glazed berries

\$70 per guest



at Midnight