



New Year's Eve 2018

Live instrumental music by "Neal & Carole"

Amuse

First Course

Select one of the following:

Beef tartare

Caviars, Brioche

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IW Vermont Soup

winter vegetables, leeks, black trumpet butter

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Salad

Bibb lettuce, heirloom citrus, avocado, honey buttermilk dressing

Main Course

Select one of the following:

Sake marinated Sable

Soba noodles, bok choy, radish, miso

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Woodcock Farm Lamb Two Ways

small vegetables, marjoram, zinfandel jus

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New England Steak

grilled broccoli, roasted onions,
potato pave, finished with Scotch whiskey sauce

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Winter Vegetable Gratin (V)

Ashbrook, warm cider and saffron vinaigrette

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Dessert

Select one of the following:

Warm chocolate cake

blood orange curd

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House made sorbets

Mignardies

85. per person