



NEW YEAR'S EVE, DECEMBER 31, 2018
DINNER & CELEBRATION

Four-course dinner includes your choice of one appetizer, one soup, one entrée,
one dessert, and Prosecco toast

Seating at 8pm

A P P E T I Z E R S

Winter Salad, endive, blue cheese, candied pecans, dried cranberries,
white balsamic

Lobster Mango Salad, avocado mousse, pickled cucumbers, red
pepper, vanilla bean dressing

S O U P S

"Billi-bi," saffron, mussels, cream

Roast Butternut Squash, truffles, creme fraiche

E N T R E E S

Muscovy Duck Breast, pan roasted with candied sweet
potatoes, caramelized Brussels sprout leaves, foie gras sauce

East Coast Maine Day Boat Halibut, wild mushroom
ragu, truffle, potato puree, crispy leeks

Winter Vegetable Saffron Risotto, balsamic reduction

Filet Mignon, cipolline onions, parsnip puree, winter vegetables

D E S S E R T S

Carrot Cake, anglaise, caramel sauce

Sacher-Torte Chocolate Apricot Cake, bittersweet chocolate glaze

Almond-Cherry Financier Cake, sea salt, caramel gelato

Coffee and Assorted Fine Teas

M I D N I G H T T O A S T



*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy. Menu subject to change.

December 2018