

NEW YEARS EVE 2020/21

# PLATE

AMUSE BOUCHE

FISCHERS ISLAND OYSTERS WASABI LIME GRANITA OR TRUFFLED BEET SALAD

FIRST COURSE  
PLEASE CHOOSE ONE

SMOKED TOMATO AND BEEF SHORTRIB TOAST - BASIL - RADISH PICKLED ONIONS

HEARTS OF PALM "CRAB CAKE" - DILL - CASHEW AIOLI

CORN SOUFFLE - WINTER HERB CREAM - PEA SALAD

SECOND COURSE  
PLEASE CHOOSE ONE

PARSNIP SOUP WITH FRESH WHITE TRUFFLE AND HONEY

ESCAROLE SALAD - PICKLED PERSIMMONS - CRUSHED HAZELNUTS - RADISH - FENNEL

INTERMEZZO

LEEK AND CAVIAR BISQUE

ENTREE  
PLEASE CHOOSE ONE

STEAMED SCALLOPS, COD, AND SHRIMP - AU PAPIER - VEGETABLES AND HERB BUTTER

GRILLED SKIRT STEAK - SMOKED POTATOES - CHANTERELLES - BASIL CHIMICHURI

GRILLED LAMB HALF RACK - SUN CHOKES - POMEGRANATE - MINT SALSA

HAND MADE POTATO GNOCCHI - ROOT VEGETABLES - SQUASH BLOSSOMS - VEG GLACE AND GOAT CHEESE

ROASTED STUFFED ACORN SQUASH - PEPITOS - CRANBERRIES - WATERCRESS SALAD

DESSERT  
PLEASE CHOOSE ONE

LEMON AND BLUEBERRY PUDDING WITH LORNA DOONES

CHOCOLATE PEANUT BUTTER CUP WITH WHIPPED COCONUT

ZINFANDEL SOUP - RASPBERRY SORBET - MINT

VERMONT CHEESE PLATE

\$110 PER PERSON

CHILDREN

\$45

SPARKLING CIDER

SOUP OR A SIMPLE SALAD

BURGER - PASTA WITH BUTTER - CHICKEN WITH POTATOES - MAC AND CHEESE

DESSERT

CHEF OWNED

EATING RAW OR UNDERCOOKED MEATS, EGGS, OR FISH CAN KILL YOU.  
SO CAN CROSSING THE ROAD

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE