

NEW YEARS EVE 2023/24

PLATE

AMUSE BOUCHE

SAVAGE BLONDE OYSTERS - WASABI SORBET - LIME
OR
TRUFFLED BEET SALAD

FIRST COURSE
PLEASE CHOOSE ONE

GRILLED VENISON BROCHETTE - GARLIC AIOLI - PICKLED ONION
SEARED DIVER SCALLOP - PARSNIP SILK - BLUEBERRY COULIS
ZUCCHINI FRITTER - CHIVE CREME FRAICHE - PEA GREEN SALAD

SECOND COURSE
PLEASE CHOOSE ONE

PARSNIP SOUP - FRESH WHITE TRUFFLES
OR
BABY ARUGULA - GRAPEFRUIT - AVOCADO - GRANOLA - CITRUS VINAIGRETTE

INTERMEZZO

SUSHI TUNA - MOROCCAN PEPPER SALAD - CUCUMBER

ENTREE
PLEASE CHOOSE ONE

PAN SEARED STRIPED BASS - SUN CHOKES - CREAM - DILL - BROWN BUTTER
GRILLED GRASS FED RIB EYE - SMOKED RED POTATOES - BLACK GARLIC - HERB BUTTER
BEER BRAISED LAMB STEW - WHITE BEAN CASSOULET
HAND MADE FETTUCCINE - CRAB - CRISPY PROSCIUTTO - PEAS - WHITE WINE - CREME FRAICHE - HERBS
ROASTED STUFFED ACORN SQUASH - HEMP SEEDS - CRANBERRIES - WATERCRESS SALAD

DESSERT
PLEASE CHOOSE ONE

LEMON AND BLUEBERRY PUDDING WITH LORNA DOONES
CHOCOLATE MOUSSE - BERRIES
ZINFANDEL SOUP - RASPBERRY SORBET - MINT
VERMONT CHEESE PLATE

\$140 PER PERSON

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