

# New Year's Eve 2018

## Starters

*Mushroom caps stuffed with fresh herbs, goat cheese, red and yellow peppers and topped with a lemon burre blanc*

*Zucchini roulade filled with prosciutto, basil & fresh mozzarella with a tomato cream sauce\**

*Calamari with mixed hot peppers lightly fried served with a chipotle aioli*

## Soup or Salad

*Lobster and shrimp bisque*

*French Onion with crostini and jarlsberg*

*Fresh mozzarella and heirloom tomatoes with a fresh basil and balsamic drizzle*

*Mixed greens with roasted golden beets, shaved red onions, candied pecans and crumbled goats cheese in a apple cider vinaigrette*

*Iceberg wedge with egg, heirloom tomato, applewood smoked bacon and topped with a danish blue cheese*

## Entrees

*Walnut and parmesan encrusted pork chop, oven roasted, topped with a Vermont maple and scallion glaze served with quinoa and potato hash and grilled asparagus 54*

*Our signature pair of jumbo lump crab cakes lightly broiled & drizzled with a red onion caper aioli accompanied by vegetable jasmine rice and lemon asparagus 58\**

*Pan seared Bay of Fundy salmon topped with a garlic and lemon basil butter accompanied with sauteed broccolini a vegetable jasmine rice 54\**

*Char-grilled filet mignon topped with a mushroom and port wine sauce over asiago whipped potatoes and sauteed broccolini 60\**

*Slow braised lamb shank over asiago whipped potatoes and french beans in a lamb demi glace 58\**

*Pan roasted and lightly floured Chilean sea bass topped with a applejack brandy and cinnamon cream with vegetable jasmine rice and lemon asparagus 60\**

*Veal chop wrapped in prosciutto over asiago whipped potatoes and sautéed broccolini in a classic saltimbocca sauce 64\**

*Penne pasta with pan seared jumbo sea scallops tossed with tomatoes, baby spinach and heirloom tomatoes in a orange zest burre blanc 60\**

*Japanese pumpkin and mascarpone filled ravioli with butternut squash, baby spinach, cranberries and toasted pinenuts in a brown butter sauce 46*

*Ribeye lightly blackened and topped with a cajun cream over asiago whipped potatoes and grilled asparagus 58\**

**All entrees include a starter and soup or salad**

**Thank you for being our guest**

**Have a safe and prosperous New Year!**

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of

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