



## New Years Eve

Vermont Apple and Brie Bisque

*Or*

Tomato Consume with Cheddar Crostini

*(Appetizer below is served with our 5 course dinner only)*

Assorted Caviar

classically trimmed caviars with capers, red onion, hardboiled egg, crème fraiche, lemon, and toast points

*Or*

Vermont Venison Chili

Hollander Farm venison simmered with spiced red beans and herbs  
served en boule

GARDEN FRESH ORGANIC MESCLUN SALAD

topped with your choice of one of our freshly prepared dressings and croutons

*Select from the following*

SEAFOOD AND PASTA TRILOGY

blend of lobster, shrimp, and scallops simmered in a pernod crème fraiche  
served over fresh angel hair pasta

POACHED SALMON AND SOLE ADMIRAL

delicate sole mousse stuffed Atlantic salmon with a caper beurre blanc

WILD MUSHROOM RISOTO

creamy arborio rice simmered with a blend of wild mushrooms, parmesan, and fresh herbs

CHATEAUBRIAND

sliced roast tenderloin of choice, aged beef  
stuffed with spinach and duexelle of mushroom and shallots  
merlot demi-glace undersauce

ROAST CORNISH GAME HEN

whole roasted game hen finished with a raspberry red wine sauce

SELECTIONS FROM OUR DESSERT TRAY PLUS COFFEE, TEA, HERBAL TEA

(18% SERVICE ADDED TO PARTIES OF 6 OR MORE)

Two Seatings: **6:30 pm** Price \$60.00 adults; children \$30.00

*Children 12 and under are ½ price with ½ portion*

4 Course Dinner - includes a glass of Champagne

**8:45 pm** Price \$85 *(No children on the second seating)*

5 Course Dinner - includes a glass of Champagne