



2011

New Year's Eve Menu

Prix Fixe Menu
\$75.00 per person

First Course

Maine Lobster Bisque

Butter Poached Lobster / Herb Oil

Apple Parsnip Soup

Apple Chutney / Prosciutto Dust / Vanilla oil

Romaine & Spinach Salad

Fried Oysters / Grapefruit Segments / Lemony Caesar Dressing / Shaved Aged Cheddar

Second Course

Handmade Truffle Gnocchi

Roasted Mushrooms / Caramelized Parsnips / Truffle Brown Butter / Bacon Crumbs

Jonah Crab Salad

Apple Slaw / Pepper Jam / Crispy Roots / Avocado / Lime Gelee

Blue Cheese & Pear Bruschetta

Endive / Arugula / Frisee / Sherry Syrup / Toasted Pine Nuts

Entrées

Grilled Angus Filet Mignon

Potato - Caramelized Onion & Cheddar Gratin / Grilled Broccolini / Beurre Rouge

Pan Roasted Pork Tenderloin

Cider Maple Glazed Brussels Sprouts / Spiced Sweet Potato Puree / Pinot Noir Cherry Sauce

Lobster & Seafood Risotto

Butter Poached Lobster Tail / ME. Shrimp / Clams / Calamari / Herb Citrus Risotto / Lobster Oil

Desserts

Chocolate Brioche Bread Pudding

Peanut Butter Gelato / Chocolate Fudge Sauce

Rainbow Baked Alaska

Lemon, Orange & Raspberry Sherbet / Raspberry Sauce

Local Apple Crostata

Maple Cider Reduction / Vanilla Chantilly

Happy New Year from Chef Mitchell Kaldrovich and Staff