

New Year's Eve Specials

Sunday, December 31, 2017

Dinner, 5:30 to 10:30

APPETIZERS

New England Clam Chowder 9

Fresh Herbs, Crisp Bacon

Seared Foie Gras 14

Poached Pear and Porto Reduction

MAIN COURSES

Roasted Wild Boar 28

*Roasted Swiss & Bliss Potatoes with Pearl Onions and Lardon,
Glazed Apples, Brown Ginger Au Jus*

Seared Venison Loin 28

*Crispy Asparagus, Mashed Sweet Potatoes,
Huckleberry Au Jus*

Surf and Turf 38

*Lobster, Petite Filet, Creamed Spinach,
Garlic Mashed Potatoes, Black Truffle Sauce*

DESSERT

Devil Food Cake 10

*Mascarpone Mousse, Burnt Sugar Ice Cream,
Chocolate & Raspberry Champagne Sauce*

We will be serving our regular menu
in addition to the above specials.

EXECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD