

New Year's Eve Specials
Tuesday, December 31, 2019

Dinner, 5:30 to 10:30

APPETIZERS

New England Clam Chowder 11
Fresh Herbs, Crispy Bacon

Shrimp Tempura 15
Egg Noodles, Zucchini, Carrots, Chili Miso Sauce

MAIN COURSES

Roasted Wild Boar* 32
Roasted Root Vegetables, Wilted Greens, Cipollini Onions, Huckleberry Au Jus

Seared Venison Loin* 33
Sweet Potato Puree, Roasted Cauliflower, Bacon & Balsamic Au Jus

Surf and Turf* 39
*Lobster, Petite Filet, Creamed Spinach,
Garlic Mashed Potatoes, Black Truffle Sauce*

DESSERT

Chocolate Decadence Cake 11
Salted Caramel Gelato, Cashew Praline, Raspberry Champagne Sauce

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

EXCECUTIVE CHEF YOEL CRUZ
PASTRY CHEF ALANA FORD