



New Year's Eve

PRIX FIXE MENU

\$85 PER COUPLE

add wine pairing for \$25 a person



Amuse Bouche

(choose 1)

ROASTED ARTICHOKE & TOMATO BRUSCHETTA

Four sourdough crostinis with basil pesto aioli topped with mozzarella, roasted artichokes, and tomatoes.

BLEU CHIPS

Jumbo crispy kettle chips topped with bleu cheese crumbles, bleu cheese dressing, and scallions then baked to perfection.

PORK BELLY BITES

Country-style smoked pork belly deep fried and tossed in a sweet chili sauce.

Soup or Salad

(choose 2)

FRENCH ONION SOUP

NEW ENGLAND CLAM CHOWDER

HOUSE SALAD

Local mesclun mix topped with grape tomatoes, English cucumbers, shaved red onion, slivered carrots, and Maple balsamic dressing.

CAESAR SALAD

Little leaf greens with a shaved Asiago blend, garlic croutons, and a house-made Caesar dressing.

Entrees

(choose 2)

PAN ROASTED SALMON

Topped with dill-cucumber tzatziki. Served with rice and seasonal vegetable.

CHICKEN CORDON BLEU

Topped with a mushroom marsala sauce. Served with wild rice and seasonal vegetable.

ROASTED RIB-EYE

Sliced to order rib-eye. Served with mashed potatoes and seasonal vegetable.

Dessert

(choose 2)

CHEESECAKE

FLOURLESS CHOCOLATE CAKE

TIRAMISU

