



# 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.

### PAPPARDELLE AI FUNGI

Sauteed porcini, cremini, portabella, and shiitake mushrooms with EVOO, garlic, red onion, roasted artichokes and tomatoes. Finished with white wine and tossed with Pappardelle pasta. Topped with a shaved Asiago & Parmesan cheese blend.

## Dessert

(choose 2)

### CHEESECAKE

### FLOURLESS CHOCOLATE CAKE

### TIRAMISU

