



## New Year's Eve Four Course Dinner Menu

### Appetizer

Southern Chicken Fried Macaroni Bites  
pancetta, white cheddar cream, served with arugula and honey balsamic glaze

Traditional Polish Pierogis  
whipped potato in dumpling, served with caramelized onion and crema

Pickled and Charred Vegetable Platter  
served with duo of dipping sauces

Swedish Meatballs  
lingonberry gravy, crostini

### Soup or Salad

New England Clam Chowder  
niman bacon, cherrystone clams, cheddar crisp

French Onion Soup  
caramelized onion, beef broth, roasted garlic crouton

Roasted Beet Salad  
rainbow beets, candied walnut, apple, bleu cheese, red wine vinaigrette

Pear and Pomegranate Salad  
greens, roasted and raw pear, pomegranate, orange vinaigrette, poppy seed cracker

## **Entree**

Grilled Tenderloin  
whipped potato, roast baby carrot, peppercorn demi

Duck Confit  
sweet potato casserole, tasso bean salad, cabernet reduction

Citrus and Pepper Seared Scallops  
vegetable risotto, roasted garlic and green onion butter, micro greens

Vegetable Napoleon  
beets, yellow pepper, portabello, zucchini, goat cheese, pesto, sweet potato purée

## **Desserts**

Fried Vanilla Pudding  
with banana foster sauce and ice cream

Housemade Churro  
orange anglaise, hot chocolate sauce, cinnamon crema

Chocolate Duo  
gf chocolate tort bite, Callebaut chocolate mousse

## **Price**

50. per person  
65. per person with beer or wine pairing