



## ***New Years Eve Menu 2021***

*All Entrées include appetizer, choice of soup or salad, and choice of dessert*

### ***Appetizer***

#### **Chef's Amuse Bouche**

*House made Chicken Liver Pate' with black olive tapenade' and fresh  
crostini with balsamic reduction*

### ***Choice of Soup or Salad***

#### **Seafood Chowder**

*Baby clams, Cuttlefish, Pickerel, Scallops and Salmon with fresh dill and an  
array of garden vegetables in a creamy Veloute*

#### **Arugula Salad**

*Cucumber bound arugula Salad, with mandarin oranges, red onion,  
roasted almond and raspberry vinaigrette finished with blue cheese  
crumble*

### ***Choice of Entrée***

#### **Beef Tenderloin**

*Beef tenderloin stuffed with Cremini Mushroom Duxelle wrapped in smoked  
bacon, finished with rosemary infused red wine demi glace, accompanied  
by twice baked horseradish infused potato or blend of white and wild rice  
pilaf and crisp vegetable bundles. \$50*

#### **Smoked Duck Breast**

*In house smoked breast of seared duck lathered with an orange ginger pan  
reduction, accompanied by twice baked horseradish infused potato or  
blend of white and wild rice pilaf and crisp vegetable bundles. \$50*

#### **Chicken Supreme**

*Bone in chicken Supreme stuffed with sundried tomatoes, roasted garlic,  
white and wild rice and chicken farce glazed with cherry balsamic demi,  
accompanied by twice baked horseradish infused potato or blend of white  
and wild rice pilaf and crisp vegetable bundles. \$50*

#### **Fettuccine Cacciatore**

*Slow roasted basil infused tomato sauce with pearl onions, black olives and  
bell peppers tossed with Fettuccine noodles and topped with feta and ricotta  
cheeses. \$42*

### ***Choice of Dessert***

*Chocolate Sin Cake or Crème Brule' Cheesecake*