

NEW YEAR'S EVE MENU

includes your choice of appetizer,
entrée and dessert, amuse bouche and
post-app palate cleansing sorbet

APPETIZERS

soup of the evening

parsnip and rutabaga cream soup

caesar salad

torn romaine, crispy herbed focaccia, smoked
bacon, shaved parmesan, lemon anchovy and
garlic emulsion, fresh lemon

winter garden salad GF

Belgian endive, poached pear, candied walnut,
Roquefort mousse, port wine reduction

mussels

white wine tomato broth, fennel, chorizo, saffron
aioli, crostini

scallop crudo GF

thinly sliced Atlantic sea scallop, blood orange,
fennel pollen, pink peppercorn oil, micro sorrel

roasted beet salad VG GF

roasted beet and citrus mosaic, almond "ricotta",
balsamic pearls

MAINS

tenderloin GF

cocoa and rosemary crusted beef tenderloin,
smoked potato purée, roasted shallot jus, black
garlic butter

chicken suprême GF

herb and cream cheese stuffed chicken suprême,
morel and Madeira jus, truffled parsnip purée,
crispy leek

winter flounder GF

butter poached winter flounder, parsnip silk,
champagne beurre blanc, crispy leek nest,
charred leek ash oil, pickled golden beet

agnolotti

wild mushroom and mascarpone agnolotti,
caramelized onion cream, toasted pine nuts,
aged parmesan

acorn squash VG

maple-glazed roasted acorn squash, cranberry and
farro pilaf, smoked almond crumble, sage velouté

DESSERT

mocha espresso martini cheesecake

vanilla panna cotta

with icewine soaked berries

shared chocolate fondue for two

handmade icewine marshmallow, lemon shortbread
cookies, fresh fruit

play

bar + grill

NEW YEAR'S EVE

prix fixe menu includes your choice of appetizer, entrée and dessert

APPETIZER

Soup of the Evening

roasted pumpkin and sweet potato bisque

Caprese Salad

heirloom tomato and fresh mozzarella salad with basil oil and kalamata olives

MAIN EVENT

Chicken Suprême

pan roasted chicken suprême, herb jus, truffled mushroom risotto, and seasonal vegetables

Prime Rib

prime rib au jus, roasted garlic mashed potato, Yorkshire pudding, and seasonal vegetables

Salmon Fillet

pan seared salmon fillet, lobster hollandaise sauce, poached fingerling potatoes, and seasonal vegetables

Vegan Curry

chickpea and vegetable curry, basmati rice, and garlic flatbread

SWEET TREAT

Strawberry Champagne Trifle

White Chocolate Raspberry Crème Brûlée

Tiramisu Brownie

Featuring live music from 6pm–10pm