

# New Year's Eve

## -Amuse Bouche-

Sevruga Caviar  
Gaufrette Potato, Vodka Crème Fraîche

## -Appetizer-

Wellfleet Oysters on the Half Shell  
Champagne Mignonette

Duck Confit Tostada Napoleon  
Poblano Mole', Avocado Relish & House Pressed Corn Tortillas

Prince Edward Island Mussels  
Steeped in Mint Tea & Tossed with Sweet Pepper and Clementine Fresca

Roasted Mushroom & Bouche Blue Cheese Strudel  
Sherry Vinegar Reduction, Micro Beet Greens

## -Soup or Salad-

Lobster Bisque  
Sherry Cream & Nutmeg Fleuron

Cranberry Bean & Roasted Tomato Soup  
Maple Smoked Hazlenuts

Baby Arugula & Cranberry Salad  
Pickled Cucumbers, Herbed Vermont Chèvre & Crimson Orange Vinaigrette

## -Entrées-

Florette of Loch Duart Salmon & Dover Sole  
Pernod Flamed Saffron Fennel Nage' & Basil Risotto

Coffee Encrusted Filet Mignon  
Frangelico Demi Glace & Maple Candied Hazelnuts

Baked Lobster En Croute  
Fresh Maine Lobster in a Leek & Lemon Cream Topped with Flaky Puff Pastry

Duck a L'Orange  
Roasted Breast & Braised Leg with Grand Marnier Flamed Duck Jus

Truffled Potato Gnocchi & Kale  
Sautéed Kale, Toasted Pecans, Roasted Tomato, Garlic, Butter  
Shaved Truffles & Vermont Granna

## -Trio of Desserts-

Nutella Mousse & Candied Hazelnut Chocolate Torte, Frangelico Crème Caramel  
& Raspberry and Blackberry Napoleon

Seating's 7:30 – 9:30pm.

\$95 per person - Five Course Prix Fixe Menu

Includes Champagne Toast, Party Favors, Dancing & Live Music by alias:grace