

New Year's Eve 2021

Dinner includes Champagne Toast, four courses & non-alcoholic beverages.

Alcoholic beverages, Valet, Tax & 20% Gratuity additional.

First Course

*Duo of cocktail shrimp "In Love" with traditional sauce, seared beef tenderloin
crostini, heirloom tomato & caper bruschetta atop a cucumber chip*

Second Course

LOBSTER BISQUE

Tobiko Caviar Crème Fraiche

WHITNEY "MAPLE" SALAD

*Assorted field greens, shredded carrots, heirloom tomatoes, candied walnuts,
dried cranberries, Vermont maple vinaigrette*

Third Course

SIGNATURE BEEF WELLINGTON \$99

Whipped potato, grilled asparagus, cognac Cream

SEARED SEA BASS \$99

Saffron-shrimp risotto with asparagus

SEAFOOD SAUTÉ \$99

*Shrimp, Diver Scallops, Maine Lobster with fresh herbs,
chardonnay, sweet butter and toasted orzo pasta*

SAFFRON-MUSHROOM RISOTTO \$99

Morels, Chanterelles, enoki mushrooms, topped with truffle shavings

8OZ. CREEKSTONE FILET MIGNON \$99

Braised cipollini onion, whipped potato, grilled asparagus, cognac Cream

*ADD-BUTTER POACHED LOBSTER TAIL \$24

Fourth Course

PASTRY CHEF ERIC'S 2021 CELEBRATION

~OR~

WILD BERRY SORBET, RASPBERRY PUREE

***\$99 per person billed with reservation, cancellations and refunds available
through 12/27. No refunds or credits available after 12/27.***

Please silence cell phones and limit use to the Lobby and Front Porch

***Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions. All food is cooked to order. ** Please alert your server of any food allergies or dietary restrictions**