

NEW YEARS EVE 2016

First Course: (Choice of One)

Butter Poached Lobster
Seasonal Vegetables, Mushrooms & Fingerling Potatoes

Wild Mushroom Risotto
Chive Crème Fraiche

Second Course:

Three Beet Salad
Organic Arugula, Candied Walnuts, Goat Cheese & Citron Vinaigrette

Third Course:

Black Truffle Fettuccine

Entrees: (Choice of One)

Stuffed Asiago Cheese & Spinach Pork Chop
Grain Mustard Sauce

Slow Roasted Short Rib
Red Wine Sauce

Pan Seared Cape Halibut
English Pea Sauce

Seared Tofu
Brown Rice • Asparagus • Turnips • Red Bliss Potatoes

All entrees are served with baby carrots & mashed potatoes

Dessert:

Grand Chocolate Delight Mousse Cake

First Seating 6:00 pm - \$99 Per Person & Second Seating 9:00 pm - \$109.00 Per Person (excludes beverage, tax and gratuity)

This menu with use of organic ingredients and local seafood whenever possible. The Commonwealth of Massachusetts advises that consuming raw or undercooked meat, poultry, eggs or seafood may increase your risk of food borne illness.