



New Years Eve Dinner

\$75 Two Course Meal • \$85 Three Course Meal • \$95 Four Course Meal

APPETIZERS

(Choose One)

TUNA POKE STACK

Ponzu, Scallion, Almond, Sesame Oil, Crispy Wonton, Wasabi Aioli

SHRIMP COCKTAIL

Citrus Cocktail Sauce, Lemon, Parsley

CRISPY BRUSSELS SPROUTS

Lemon-Honey Vinaigrette, Parmesan, Black Pepper, Chive

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan

ENTRÉES

(Choose One)

GRILLED FILET OSCAR

Twin Filets, Garlic Smashed Potato, Jumbo Lump Crab, Asparagus, Béarnaise

🍷 Freakshow Cabernet, Central Valley, California \$14

BRAISED SHORT RIB

Parmesan Risotto, Crispy Brussels Sprout, Gremolata, Braising Liquid

🍷 Foppiano Estate Petite Sirah, Sonoma County, California \$14

SESAME CRUSTED TUNA

Vegetable Fried Rice, Sesame Haricot Vert, Ponzu, Sweet Chili

🍷 Conundrum White, California \$13

SEAFOOD CASSEROLE

Haddock, Shrimp, Crab, Scallop, Tomato, Spinach, Garlic Cream, Panko, Garlic Smashed Potato

🍷 Sassoregale Maremma Vermentino, Tuscany, Italy \$12

TRUFFLED MUSHROOM RAVIOLI

Shallot, Garlic, Cremini Mushroom, Garlic Cream, Shaved Parmesan Cheese, Truffle Oil, Fines Herbes

🍷 Evolution Lucky No. 9, Oregon \$13

CRISPY DUCK CONFIT

Prosciutto Smashed Potato, Glazed Carrot, Chicken Demi-Glace

🍷 Tomassi Valpolicella, Italy \$12

SOUPS & SALADS

(Choose One)

SHRIMP BISQUE

Creamy Bisque, Grilled Shrimp, Fines Herbes

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss Cheese, Provolone, Brioche Crouton

TRADITIONAL CAESAR

Baby Romaine, Caesar Dressing, Shaved Parmesan, Grilled Sourdough

ROASTED BEET SALAD

Arugula, Honey-Shallot Vinaigrette, Roasted Beet, Pickled Onion, Gorgonzola, Pistachio

DESSERTS

(Choose One)

SUGAR COOKIE CUPCAKE

Vanilla Cupcake, White Chocolate Crunch Filling, Vanilla Buttercream, Mini Sugar Cookie

🍷 Bad Santa Martini \$13

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Oreo Crust, Raspberry Sauce, Whipped Cream, Fresh Raspberry

🍷 Zonin Prosecco, Italy (Single Serve) \$11.75

PEANUT BUTTER CHOCOLATE CARAMEL CAKE

Gluten Intolerant Friendly Chocolate Cake, Peanut Butter Mousse, Chocolate Sauce, Sweet and Salty Peanut, Caramel Sauce

🍷 Warre's Warrior Port, Portugal \$9.5

SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:

DONABEDIAN BROTHERS PRODUCE, Salem, NH

NORTH COUNTRY SMOKEHOUSE, Claremont, NH

PINELAND FARMS, New Gloucester, ME

WINDSWEPT MAPLES FARM, Loudon, NH

ROBIE FARM, Piermont, NH

VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT

NORTH COAST SEAFOODS, Boston, MA

FANTINI BREAD COMPANY, Haverhill MA

Allergy Information:

Your safety is of the utmost importance to us. Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

🍷 Suggested Wine and Beverage Pairings

