

December 31st
New Year's Eve Menu

Starters and Small Plates

Roasted Cauliflower Soup \$6

Bruschetta \$14

Tomato confit and balsamic reduction on crostini

Pork Belly \$16

Braised Robie Farm pork topped with an Asian-inspired glaze

Shrimp Cocktail \$14

Beet Salad \$16

Baby greens, heirloom tomato, cucumber, red onion, Vermont chevre, balsamic glaze, extra virgin olive oil

Burrata and Prosciutto \$18

Green Mountain Creamery burrata, imported prosciutto, candied hazelnut, fig balsamic glaze and extra virgin olive oil

Port Poached Pear \$18

Baby kale, candied pecan, Vermont chevre, pomegranate glaze

Entrees

Short Ribs \$48

Slow-cooked prime rib over polenta with crispy onion and vegetable du jour

Lobster Ravioli \$45

Fresh ravioli stuffed with lobster topped with a sundried tomato cream sauce, served with a toasted baguette

Duck Breast \$38

With truffled celery root puree, port wine sour cherry reduction and vegetable du jour

Eggplant Caprese \$32

Grilled eggplant with fresh mozzarella, tomato confit, pomegranate glaze and potatoes au gratin

Surf and Turf \$60

Grilled filet mignon topped with truffle butter and grilled prawn, paired with potatoes au gratin and vegetable du jour

Dessert

A delectable assortment of sweet treats to ring in 2025